

CHOC CHIP BANANA LOAF

Makes 1 large loaf

Hands-on time: 20 minutes

Hands-off time: 60 minutes

INGREDIENTS

2 cups (226g) White Star Banana Flavour Instant Maize

1 cup (113g) self-raising flour

1 tsp salt

3 medium ripe bananas

2 large eggs

1 cup (250ml) vegetable oil

1 cup (200g) granulated sugar

½ cup chocolate chips

Serving suggestion:

Butter

METHOD

1. Preheat the oven to 170°C and line a medium-sized loaf tin with baking paper.
2. Sieve the White Star Banana Flavour Instant Maize, self-raising flour and salt into a mixing bowl.
3. In a separate bowl, mash the bananas.
4. Mix the eggs, vegetable oil and sugar into the mashed bananas.
5. Add the dry ingredients to the banana mixture and mix until combined.
6. Fold in the chocolate chips.
7. Pour the cake batter into the prepared loaf tin.
8. Bake for 60 minutes or until golden brown and a skewer inserted into the centre comes out clean.
9. Allow the loaf to cool for 5 minutes then lift out of the loaf tin using the baking paper to assist.
10. Slice the loaf, serve with butter and ENJOY!