



# Chocolate Banana Bread



## Ingredients:

250g self-raising flour

A pinch of salt

150g caster sugar

100g unsalted butter

2 medium eggs

2 large or 3 medium bananas

75g dark chocolate (chopped)

100g chopped walnuts

(or add chocolate chips instead)

1 loaf tin

## Method:

- Mix flour, salt and sugar in a bowl.
- Add melted cooled butter and eggs.
- Mash bananas and add to mixture.
- Add chocolate or walnuts and mix well.
- Pour into loaf tin and bake at 180/350 for 55 minutes (you will know it's ready if you stick a knife into the centre and it comes out clean not sticky) 😊