

Dark Chocolate & Walnut Banana Loaf.

Prep Time; 10 Mins

Baking Time; 55-60 Mins

Servings; 10 slices

2 Ripe large bananas, mashed (250g peeled weight)

2 Medium eggs, beaten

100g Unsalted butter

100g Greek yoghurt

60g Light brown sugar

40g Dark brown sugar

200g Self-raising flour - sifted

½ tsp Baking powder - sifted

80g Walnuts, roughly chopped

80g Good quality dark chocolate (chopped)

55g Fudge, chopped (Optional)



1. Heat the oven to fan 140C.
2. Butter and line a loaf tin.
3. Mash the bananas then mix in the eggs, butter, yogurt and sugar, stir until combined.
4. Sift the flour and baking powder together. Gently fold into the mixture.
5. Finally add the chocolate chips, fudge and most of the nuts. Keep some nuts to one side to sprinkle on top.
6. Pop the cake mix into the prepared tin. Sprinkle over the nuts.
7. Bake for 55-60 mins. The cake should feel springy to touch and have a golden top.
8. Cool in the tin, then remove and peel off the lining.
9. Enjoy warm or cold.
10. If not eating straight away, wrap and store in an airtight container for up to 4 days.