



BAKERS GINGER NUTS® GINGER BANANA BREAD

INGREDIENTS:

- 30 g pecan nuts, coarsely chopped
- 100 g BAKERS Ginger Nuts® biscuits, roughly crushed
- 280 g (500 ml) cake flour
- 7 ml baking powder
- 2 ml salt
- 1 ml ground ginger
- 2 ml ground cinnamon
- 30 g butter
- 4 ripe bananas, sliced
- 200 g (250 ml) white sugar
- 185 g butter, melted and cooled
- 2 large eggs
- 75 ml milk
- 5 ml vanilla essence



STEP 1



1. Preheat oven to 165 °C Thermo-Fan and grease a 20 cm loaf pan.
2. Mix the pecan nuts and BAKERS Ginger Nuts® biscuits together and set aside.
3. Sift flour, baking powder, salt and spices together and set aside.
4. In a frying pan, heat butter and fry bananas until golden.
5. Using an electric beater, beat bananas, sugar, butter and eggs together until light and creamy.
6. Add the milk and vanilla essence.

STEP 2



7. Mix BAKERS Ginger Nuts® biscuits and nuts together in a bowl and set aside.
8. Add the dry ingredients to the banana mixture then fold through until the ingredients are just combined.
9. Spoon half the mixture into the prepared loaf pan and smooth the top using a spatula.
10. Sprinkle half the BAKERS Ginger Nuts® biscuit mixture over the batter.
11. Spoon the remaining batter into the pan and top with the remaining BAKERS Ginger Nuts® biscuit and nut mixture.
12. Run a table knife through the centre of the batter, bake in preheated oven for 60-70 minutes, or until a skewer inserted into the centre comes out clean.

