



SECOND-HELPINGS

Homemade food made with passion

Coffee Banana Bread with Whipped Espresso Butter

Makes a 900gm (11x21cm loaf size)

Ingredients

150gm plain white flour
100gm whole wheat flour
2tsp baking powder
¼ tsp ground cinnamon
¼ tsp salt
¼ cup strongly brewed coffee (cooled)
3 medium sized ripe bananas, mashed
2 large eggs
1 tsp vanilla paste
150gm butter, melted
100gm brown sugar
2 tbs clear honey

Mix all the dry ingredients together and set aside.

Put the mashed bananas in a large bowl and add the reduced coffee and vanilla paste. Whisk in the eggs and butter followed by the sugar and honey. Gently fold the wet ingredients into the dry ingredients so there is no visible dry flour.

Pour the batter into a greased, lined loaf tin and bake for 50-55 minutes in the middle of the oven 180C. When cooked cool on a wire rack for at least ½ an hour.

Espresso Butter

150gm butter at room temperature
3 tbs strongly brewed coffee (cooled)
1 tbs clear honey
¼ tsp ground cinnamon

Mix together the softened butter, coffee, honey and cinnamon until light and fluffy.

Serve thick slices of the banana bread with lashings of whipped butter!