



Monkey Bread

by Jeanette Wickham, mother of Charlie Wickham -1C

Difficulty level: Easy

Preparation time: 10 mins

Baking time: 50-60 mins



Ingredients

2-3 over ripe bananas – mashed
 1/3 cup milk
 1/3 cup vegetable oil
 2 cups self raising flour

1 teaspoon vanilla essence
 1 teaspoon bicarbonate soda
 2 eggs
 ½ cup walnuts, pecan or hazel nuts – chopped
 ½ cup raisins

Cooking instructions:

1. Pre-heat the oven to 180°C.
2. Line a loaf tin with baking paper.
3. Mix all the ingredients together. Be careful not to over mix the mixture.
4. Bake in the oven for about 55 minutes to 1 hour, or until the top of the bread is firm to the touch and golden brown.
5. Cool in the tin for 10 minutes before turning out onto a wire rack to cool completely.



This is great to use up over ripe bananas!

You can vary the nuts or replace with chocolate chips.

You can also use dates instead of raisins. Yummy when toasted and spread with butter or margarine.