



ESTABLISHED 1983

WONDAREE RECIPES

Recipe based on Taste Recipe

<http://www.taste.com.au/recipes/banana-bread>

WONDAREE MACADAMIA BANANA CAKE

INGREDIENTS

265g (1 3/4 cups) self-raising flour
40g (1/4 cup) plain flour
1 teaspoon ground cinnamon
140g (2/3 cup, firmly packed) brown sugar
2 overripe medium bananas, mashed
2 eggs, lightly whisked
125ml (1/2 cup) skim milk
50g butter, melted, cooled
75g Wondaree Macadamia Bits'n'Pieces
50g Wondaree Macadamia Whole

Method:

Preheat oven to 180°C. Brush a 20cm cake tin and lightly grease. Line the base and 2 opposite sides with non-stick baking paper, allowing it to overhang.

Sift the combined flours and cinnamon into a large bowl. Stir in the sugar and make a well in the centre. Mash bananas in a medium bowl. Add the eggs, milk, and melted butter, and stir until well combined. Add the banana mixture to the flour mixture and stir until just combined. Stir in the macadamia pieces. Spoon the mixture into the prepared pan and smooth the surface.

Bake in preheated oven for 45-50 minutes or until a skewer inserted into the centre comes out clean. Remove from oven and set aside in the pan for 5 minutes. Turn onto a wire rack to cool completely.