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SERVES/MAKES



COOKING TIME:
< 45 min



COOKING STYLE:
Oven

LANCEWOOD® COCONUT BANANA BREAD

INGREDIENTS:

- 500 ml cake flour
- 125 ml sugar
- 5 ml baking powder
- 125 ml butter, melted
- 3 – 4 medium bananas, mashed
- 10 ml vanilla essence
- 1 egg, lightly beaten
- 125 ml **LANCEWOOD® Double Cream Coconut Yoghurt**

To serve:

LANCEWOOD® Medium Fat Plain Cream Cheese and honey

METHOD:

Preheat the oven to 180°C and spray a loaf tin with non-stick spray. In a mixing bowl, combine the flour, sugar and baking powder together and whisk until well combined. Add the butter, bananas, vanilla essence, egg and **LANCEWOOD® Double Cream Coconut Yoghurt** and mix until just combined. Do not over-mix. Pour the mixture into a prepared loaf tin. Bake for 45 minutes or until a fork inserted comes out clean.

To serve:

Allow to cool slightly and serve with **LANCEWOOD® Medium Fat Cream Cheese** and honey.

PRODUCTS USED:



Medium Fat Plain Cream
Cheese



Double Cream Coconut Yoghurt

ENJOY!