

FEIJOA & BANANA LOAF



Makes 1 loaf (15 slices)



Prep Time 15 minutes



Cook Time 55 - 60 minutes



INGREDIENTS

- 2 cups flour
- 1 tsp baking powder
- 1 tsp baking soda
- 1 tsp **Gregg's Mixed Spice**
- 1 cup raw sugar
- $\frac{3}{4}$ cup vegetable oil
- 1 egg
- 1 cup mashed ripe bananas (about 2 large bananas)

METHOD

1. Preheat oven to 180°C (conventional bake). Grease and line the base of a 13cm x 23cm x 70 (6 cup capacity) loaf tin with baking paper.
2. Sift flour, baking powder, baking soda and **Gregg's Mixed Spice** into a mixing bowl.
3. In a separate bowl beat together raw sugar, oil, egg and mashed bananas to combine. Pour into the dry ingredients

- 1 cup chopped ripe feijoas (about 3-4 feijoas)

along with the chopped feijoas. Fold into the dry ingredients to mix.

4. Pour into prepared loaf tin. Bake for 55 - 60 minutes until cooked. A skewer inserted into the middle of the loaf will come out clean. Leave in the tin to cool for 10 minutes before turning onto a cake rack to cool completely. Cut into slices to serve.