

## Banana and Date Loaf



Easy

A cut and come again cake that stays moist for 4 – 5 days if wrapped and kept in an airtight tin – if it's not eaten by then!! When baking it is better to have very ripe bananas as these have a stronger flavour and make a moister loaf.



### Ingredients:

50g pecan halves, reserve 8 and chop the remainder  
85g chopped dates  
115g light brown sugar  
225g (8oz) plain flour  
1 tbsp Dr. Oetker Baking Powder  
½ tsp mixed spice  
2 ripe bananas  
115g butter, melted  
2 medium eggs, beaten  
1tsp Dr. Oetker Natural Vanilla Extract  
200ml natural set yogurt

### Method

1. Preheat oven to 180°C/160°C Fan/ Gas 4, grease and base line a 2lb loaf tin.
2. Combine the chopped pecan nuts, dates and sugar in a small bowl, set aside.
3. Peel the bananas and mash in a bowl.
4. In a large mixing bowl sift together the flour, baking powder and mixed spice, add the sugar mixture.
5. Melt the butter then lightly beat it together with the yogurt, egg and vanilla extract.
6. Add the yogurt mixture to the dry ingredients, beat well, then add the mashed bananas, carefully fold in, do not over mix.

Are you looking for recipes or do you have any comments or questions?

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7. Place the banana bread mixture into the loaf tin, decorate with remaining pecan halves and bake in the oven for 50 – 60 minutes.

8. Once cooked leave in tin for 5 minutes and then remove and place on a cooling rack.

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