



**BOSCH**  
Invented for life



## Banana Walnut Loaf

### Overview

Difficulty: Medium

Servings: 1-2

Preparation Time: 10 mins

Cooking Time: 75 mins

## Ingredients

- 300g of all purpose flour
- ½ teaspoon of salt
- 1 teaspoon of baking soda
- 1 teaspoon of cinnamon powder
- 100g of chopped walnuts
- 2 eggs, beaten
- 200g of sugar
- 100ml of canola/sunflower/corn Oil
- 300g of ripe bananas, mashed
- 1 teaspoon of vanilla extract

## Methods

1. Mix flour, salt, baking soda and cinnamon powder together. Add walnuts to the mixture.
2. Beat eggs and sugar together in Bosch kitchen machine until a pale white consistency is achieved. Add in the oil and mashed bananas.
3. Pour in the vanilla extract and fold in the flour mixture. Spoon batter into butter greased and floured loaf pans.
4. Bake at 160°C for 70 minutes. Alternatively, the cake is ready when a wooden toothpick comes out clean after inserting it into the centre of the cake.
5. Cool cake in pan for 5 minutes. Remove it from the pan and let it cool on a wire rack.

## Product Used

### Kitchen Machine Styline MUM52110

MUM5 – the powerful kitchen machine with an award-winning design – a real all-rounder, easy to use and in exceptional Bosch quality.

