

# Banana bread

## Recipe for 12 Tapas

### Description

### Note

Make sure to use ripe bananas

### Ingredients

#### Banana bread

- 300 Gr Flour
- 3 Gr Baking powder
- 1 Pinch(es) Salt
- 2 Unit(s) Egg
- 290 Gr Sugar
- 215 Ml Vegetable oil
- 1 Tbsp Vanilla extract
- 200 Gr Banana
- 65 Gr Unsweetened grated coconut
- 100 Gr Walnuts
- 85 Ml Plain greek yogurt 0%

### Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **375 F°**

#### Banana bread

Crush the bananas into puree.

Sieve together the flour, the powder and the salt.

In a bowl whip the eggs, sugar and oil. Add the sieved ingredients and fold using a spatula. Add the banana puree, the coconut and the walnuts. Mix. Add the greek yogurt and mix.

Grease your mold with butter, add some sugar and tap to remove the sugar surplus.

Fill the mold up to the middle.

Bake in the oven for 20 to 25 minutes. Pick through with the tip of a knife to make sure the cake is well cooked. The tip should be clean and warm.

**Bon appétit!**