

Dorothy's Tea Party



Banana, Coconut & Raspberry Loaf

Prep: 15min › Cook: 40min › Ready in: 55min

Ingredients

180g plain flour	150g caster sugar
4 tbsp desiccated coconut	100g butter, melted
1½ tsp baking powder	2 ripe mashed bananas
½ tsp bicarbonate of soda	1 handful fresh or frozen raspberries
2 eggs	

Method

1. Mix together flour, coconut, baking powder and bicarbonate of soda
2. In a separate mixing bowl, whisk eggs until light and frothy
3. Add sugar and melted butter to eggs; beat well
4. Stir in mashed banana
5. Add flour mixture and stir to combine
6. Spoon half the mix into a lined 1kg loaf tin
7. Press raspberries into the mixture at equal distance
8. Spoon the remaining mix into the tin
9. Bake at 180 C/Gas mark 4 for about 40 minutes or until a skewer comes out clean
10. Let stand for 10 minutes and remove from tin – let cool
11. Decorate with fresh raspberries, melted white chocolate and sliced almonds as desired