



Mary Berry's

Seed-topped Banana Bread

Serves 12 • Cooking time: 35-40 mins

Ingredients

100g baking spread, plus extra for greasing
150g muscovado sugar
200g (7oz) self-raising flour
1 tsp bicarbonate of soda
2 eggs
2 medium (about 200g) ripe bananas, peeled and mashed

For the topping

75g pumpkin seeds
25g sunflower seeds
1 tbsp demerara sugar

Method

1. You will need two 450g (1lb) loaf tins*. Preheat the oven to 180°C/160°C fan/Gas 4, then grease the tins with baking spread and line with baking paper.
2. Measure the baking spread, sugar, flour and bicarbonate of soda into a large bowl, add the eggs and bananas and beat with an electric hand whisk until light and combined. Spoon the mixture equally between the prepared tins and level the tops. Sprinkle over the seeds and demerara sugar.
3. Bake both cakes on the middle shelf in the oven for about 35-40 minutes or until well risen, golden and a skewer inserted into the middle of each cake comes out clean.
4. Allow to cool in the tin for 10 minutes and then turn out on to a wire rack and peel off the baking paper before leaving to cool down completely.

* To make one large cake, use a 900g (2lb) loaf tin and bake for 50-60 minutes.



In aid of
**Dorothy
House**

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