

## BANANARAMA & CHIA BREAD



MAKES 1 LOAF

PREP  
TIME

**10**  
MINS

COOK  
TIME

**60**  
MINS

### Ingredients

2 cups wholemeal self-raising flour  
1 teaspoon cinnamon, ground  
1 tablespoon chia seeds  
3 bananas, mashed  
1 teaspoon vanilla extract  
3/4 cup milk  
2 eggs  
1/4 cup Cobram Estate Light Extra Virgin Olive Oil  
1/4 cup honey

### Method

1. Preheat oven to 180°C. Line a medium loaf tin with baking paper.
2. Gently combine flour, cinnamon and chia seeds in a mixing bowl.
3. In a separate bowl combine mashed bananas, vanilla extract, milk, eggs, Cobram Estate Light Extra Virgin Olive Oil and honey. (Note: option to add these ingredients to a food processor and blitz for a minute).
4. Gradually fold the flour mixture into the banana mixture and mix gently to combine. (Note: be careful not to overmix as this will lead to a heavy batter).
5. Pour the batter into the prepared tin and bake for 60 minutes or until a skewer comes out clean. (Note: check loaf after 45 minutes and then every 5 minutes to ensure it does not overcook).
6. Turn out onto a wire rack to cool before cutting into slices. Makes 1 Loaf (12 slices).

### Tips

- You can fold frozen raspberries or blueberries through the batter for little pops of flavour and colour.
- You can add chopped up dates to this recipe for added sweetness.
- Use a gluten free self-raising flour to make the recipe gluten free.