Banana and Pecan Bread

Serves 12
Hands-on Time 15 minutes
Baking Time 50-55 minutes

Ingredients

- 150g unsalted butter (softened, plus extra for greasing)
- 3 large ripe bananas (or 4 medium)
- 75g caster sugar
- 100g light brown sugar
- 2 large eggs
- 1 tsp vanilla extract
- 225g self-raising flour
- 1/2 tsp salt
- 1 tbsp instant coffee powder (fine)
- 50g pecan nuts

Equipment

- 2lb loaf tin
- Scissors
- Baking parchment
- Large mixing bowl
- Fork
- Electric whisk
- Chopping board
- Knife
- Spatula
- Skewer or cake tester
- Wire rack

Method

1. Preheat the oven
Preheat the oven to 180°C/160°C (fan)/350°F/Gas Mark 4.
Grease the loaf tin and line it with baking parchment, leaving some overhang for easy removal.

2. Prepare the banana mixture
Peel 2 bananas (or 3 if using medium-sized) and mash them in a large mixing bowl using a fork.
Beat the mashed bananas with an electric whisk until smooth.

3. Make the batter
Add the caster sugar, light brown sugar, and 150g butter to the banana mixture. Mix until combined.
Add the eggs and vanilla extract, mixing again. The mixture may look grainy at this stage, but it will come together.
Add the flour, salt, and coffee powder, and mix until just combined.

4. Add the pecans
Chop the pecans into small pieces and fold them into the batter using a spatula.

5. Assemble the loaf
Spoon the batter into the prepared loaf tin, spreading it evenly into the corners.
Peel and slice the remaining banana in half lengthwise. Place both halves, cut side up, on top of the batter, pressing them down gently.

6. Bake the banana bread

Bake on the middle shelf for 50–55 minutes, or until a skewer inserted into the centre comes out clean.

7. Cool and serve

Let the loaf cool in the tin for 15 minutes, then lift it out using the parchment and transfer to a wire rack to cool completely.
Serve as is, or toast slices and spread with chocolate hazelnut spread or peanut butter.

Enjoy!