

## Light Banana Bread

### Ingredients

- 3 Large Bananas, raw
- 1 cans NESTLÉ® full cream sweetened condensed milk
- 75 grammes Butter, salted
- 1 Oeuf
- 1 teaspoons Vanilla extract
- 1/32 cups Wheat flour, white, cake, enriched
- 2 teaspoons Leavening agents, baking powder, double-acting, straight phosphate
- 1 teaspoons Leavening agents, baking soda

### Instructions

1. Place the mashed banana, NESTLÉ Sweetened Condensed Milk, butter, egg and vanilla in a large bowl and beat to combine. Mix in the combined flour, baking powder and baking soda.
2. Pour the mixture into a 10cmx30cm non stick loaf tin, lined with baking paper.
3. Bake in a 170°C preheated oven for 50-60 minutes, or until a cake skewer inserted into the center of the loaf comes out clean. Remove from the oven and set aside for 10 minutes. Turn onto a wire rack to cool completely before slicing.

### Nutrients

Les glucides	93.56
Énergie	566.19
Les graisses	16.86
Protéine	10.65

70 Minutes

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