



**Miele**

# Banana bread

By Miele

**30 minutes**

Preparation time

**1 hour**

Cooking time

**8**

Serves

## INGREDIENTS

130g unsalted butter  
200g dark muscovado sugar  
1 tsp vanilla extract  
2 eggs  
400g mashed ripe banana (4-5 bananas)  
1 tbsp tahini  
2 tbsp milk  
50g glacè ginger, chopped  
240g plain flour  
1 tsp baking powder  
1 tsp bi-carb soda  
1 tsp eight spice powder  
Pinch of salt flakes  
Extra, dark muscovado sugar  
1 extra banana

## Eight spice powder

20g juniper berries  
30g whole star anise  
15g white peppercorns  
15g cinnamon quills  
15g cloves  
1 pinch saffron threads  
25g salt  
10g cardamom pods

## **METHOD**

### **Eight spice powder**

1. Toast the spices in a large pan over medium heat, Induction setting 4-5 for 1-2 minutes, or until fragrant.
2. Grind all the spices to a fine powder in a spice grinder or mortar and pestle. Allow to cool.

### **Banana bread**

1. Preheat oven on Conventional at 180°C with the baking and roasting rack on shelf position 2.
2. Beat butter, sugar and vanilla in a bowl of a freestanding mixer, using the paddle attachment. Once pale and fluffy, scrape down the sides, then add the eggs one at a time.
3. Add the banana, ginger, tahini and milk, mix again to combine.
4. Sift flour with baking powder and bi-carb soda. Add to the bowl along with eight spice powder and salt. Gently fold to combine, careful not to overmix.
5. Pour mixture into a loaf tin measuring 10cm x 24cm, lined with baking paper.
6. Peel and slice the extra banana from top to bottom, arrange on the surface, sprinkle with extra sugar.
7. Place in the oven on the baking and roasting rack and bake for 1 hour, or until a skewer placed into the centre comes out clean.
8. Leave to cool in the tin for 15 minutes before turning out onto a cooling rack.

### **Hints and tips**

- If your bananas are not ripe, roast on Conventional at 150°C on shelf position 2 for 20-30 minutes until bananas are dark and very soft.