



Fairtrade Banana Bread

CRAFTED WITH LOVE



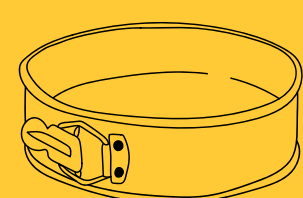
Ingredients

200g plain flour
50g fairtrade cocoa powder
1 tsp baking powder
t/2 tsp bicarbonate of soda
1/2 tsp salt
330g very ripe fairtrade bananas
(the browner the better!)
175g fairtrade light brown sugar
125ml vegetable or sunflower oil
60ml nut or oat milk
1/2 tsp lemon juice or vinegar
1 tsp fairtrade vanilla extract



At Food at UCL, we ensure that all the tea, coffee, bananas, sugar, and chocolate we serve & sell is Fairtrade certified.

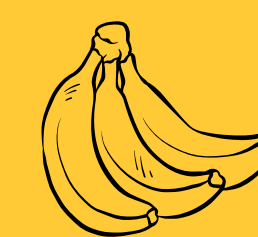
Method



Preheat the oven to 180c for a fan oven, or 160c for gas. Line a 23cm square baking tin with baking parchment.



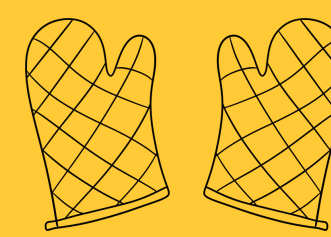
Place the flour, cocoa powder, baking powder, bicarbonate of soda, and salt in a large bowl and whisk to combine



In a different bowl, mash the peeled banana to a puree. Add the sugar, oil, milk, vinegar and vanilla extract and stir until combined.



Pour the banana mix into the flour mix and stir with a whisk until there are no visible dry lumps of flour mix.



Pour the batter into your baking tin, spread it level, then bake for 25 minutes until the cake is firm to touch, if you insert a skewer or knife into the centre it should come out clean.



Leave the cake to cool for 20 minutes, then turn upside down onto a wire rack and leave until completely cool.

Enjoy with a mug of fairtrade coffee or a cup of fairtrade tea!

@foodatucl

www.foodatucl.com/sustainability

www.fairtrade.org.uk/

