

# Wholemeal banana and yoghurt bread

**This delicious banana bread has the goodness of yoghurt and wholemeal flour and keeps for several days.**

## Makes one loaf

115 gm butter, softened  
¼ cup honey  
2 eggs  
3 medium ripe bananas  
200 gm vanilla yoghurt  
250 gm wholemeal self-raising flour  
1 tsp mixed spice



1. Preheat the oven to 180°C. Grease and line an 11 cm x 21 cm loaf tin with baking paper.
2. Using an electric beater, cream the butter and honey until light. Add the eggs one at a time, beating well after each addition.
3. In a separate bowl, mash the bananas and stir in the yoghurt. Fold through egg mixture. Fold flour and mixed spice into mixture.
4. Spoon into prepared tin and bake for 50-60 minutes, or until a skewer inserted comes out clean.
5. Remove from oven. Allow to cool in the tin for 5 minutes before turning out onto a wire rack.

**Tip:** keep your bread in an airtight container, and it should stay fresh for 3-4 days.

Kids love this banana bread for breakfast, toasted and topped with a scrape of their favourite spread.

---

### Last updated or reviewed

28-11-2014

---