



## **Pangkarra Banana Bread**

### **Ingredients**

1 3/4 cups Pangkarra Wholegrain Durum Flour  
2 eggs  
1/3 cup buttermilk  
1/2 cup vegetable oil  
1 cup mashed bananas  
1 cup dark brown sugar  
1 teaspoon baking powder  
1/2 cup chopped dates

### **Method**

Heat the oven to 165 degrees

9 x 5 loaf tin greased and lined with baking paper

Blend eggs buttermilk oil and bananas. Sift sugar flour baking powder and dates, and add to wet mix and combine.

Cook 1 hour and about 10 mins, test as usual with a skewer.

Can add cinnamon, ground ginger, ground cloves or nutmeg to the mixture, and or put mix of sugar/cinnamon on top before cooking.

