



# Banana Raspberry Bread

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Traffic light category: **Amber** Serves: 20

## Ingredients

- 125g polyunsaturated margarine
- 1 cup brown sugar
- 1 teaspoon vanilla extract
- 2 eggs
- 2 cups mashed banana
- 1 cup frozen raspberries
- ½ cup desiccated coconut
- 1 ¾ cups plain flour
- 1 teaspoon baking powder
- 1 teaspoon bicarbonate of soda
- 1 teaspoon ground cinnamon
- ⅓ cup golden syrup

## Method

1. Preheat oven to 160°C
2. Place the margarine, sugar and vanilla in an electric mixer and beat for 8–10 minutes or until pale and creamy. Scrape down the sides of the bowl
3. Add eggs one at a time and beat well to combine
4. Add the banana, raspberries, coconut, flour, baking powder, bicarbonate of soda, cinnamon and golden syrup, stir to combine
5. Spoon the mixture into two bar tins lined with baking paper
6. Bake for 45–55 minutes or until cooked when tested with a skewer. Cool in the tins for 20 minutes before turning out onto a wire rack to cool completely
7. Slice and serve.



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