



## RECIPES

### MINI BANANA LOAF



## INGREDIENTS

500g	Prima Chakki Atta Flour
1 tbsp	Baking Powder
1 tsp	Baking Soda
½ tsp	Salt
180g	Sunflower Oil
350g	Brown Sugar
4 nos	Eggs
½ tsp	Banana Essence
300g	Fresh Bananas (Without skin)
350g	Buttermilk

## PROCEDURE

1. Preheat oven to 180°C.
2. Sift the Chakki Atta flour, baking powder, baking soda and salt together. Set aside.
3. Mash the fresh bananas and banana essence together. Gradually add in sunflower oil and brown sugar and whisk until sugar is dissolved.
4. Add the eggs into the banana mixture on low speed.
5. Add in the sifted flour mixture and whisk until combined.
6. Gradually pour the buttermilk into the batter and whisk until the batter is smooth.
7. Pour the batter into mini loaf paper moulds.
8. Bake at 170°C for about 20 - 25 minutes.
9. Set aside to cool before serving.