

Banana bread with cranberry and coconut



 75 min.  189 kcal  SteviaSweet Crystal

Preparation

Preheat the oven to 175 °C.

Grease a loaf tin (approx. 1 l volume) and dust with flour. Melt the butter in a saucepan and allow to cool slightly. In the meantime, mix the dry ingredients, cranberries and desiccated coconut together. Mash two of the three bananas in a large mixing bowl using a fork, then add the melted butter and eggs. Add the remaining ingredients and mix to form a smooth batter.

Pour the batter into the tin. Halve the third banana lengthways and place on the surface of the bread as decoration. Bake on the lowest shelf of the oven for about 50 minutes. Leave to cool before serving.

Ingredients for 12 servings

3	bananas
100 g	butter
2	eggs
50 g	cranberries
20 g	desiccated coconut
80 g	SteviaSweet Crystal
230 g	wheat flour
2 tsp	baking powder
2 tsp	cinnamon

Nutritional information per portion

189	kcal
793	kJ
4	g Protein
22.5	g Carbohydrates
9	g Fat