

# Ostro's Every Day Banana Loaf



# JULIA BUSUTTIL NISHIMURA

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## Ingredients:

2 eggs  
150g raw sugar  
100ml extra-virgin olive oil  
2.5 tablespoons full-cream milk  
3 very ripe bananas ( 1 cut in half lengthways)  
150g (1 cup) self-raising flour  
1/2 teaspoon ground cinnamon  
50g (1/2 cup) walnuts, roughly chopped

## Method:

1. Preheat the oven to 180 degrees celsius. Grease a 24cm loaf tin with butter and line with baking paper.
2. In a large bowl, whisk together the eggs and sugar until pale. Pour in the olive oil and milk and whisk to combine. In a separate bowl, mash 2 of the bananas until smooth, then mix them into the batter. Sift in the flour and cinnamon. Stir gently, being careful not to overwork the mixture. Add in the chopped walnuts.
3. Pour the mixture into the prepared tin, and top with the halved additional banana. Bake for approximately 45 minutes or until a skewer inserted into the middle comes out clean.

This recipe is kindly provided by Julia and is found in her [first cookbook Ostro](#)