



PREP TIME

15 min



COOKING TIME

70 min



SERVINGS

about 20 pieces

BANANA BREAD WITH SAGE AND OLIVE OIL

6 ripe bananas
1.3 cups (180 g) white plain flour
0.5 cup (60 g) sugar
0.5 cup (1 dl) olive oil
1 cup (2 dl) milk or plant milk
3 eggs
2 tablespoons dried sage
1 teaspoon baking soda
a pinch of salt

Preheat the oven to 180 °C (356 °F). Mash or blend bananas.

Mix all ingredients together in a bowl with a mixer or a fork: whisk eggs and sugar first, add banana mash, olive oil, milk, salt, baking soda, dried sage (crumble into powder form) and flour.

Pour mixture into your chosen pan. Remember to use baking paper or grease the pan to prevent the banana bread from sticking to the pan.

Bake for at least 1 hour and 10 minutes, depending on your oven. This recipe has lots of bananas and less flour, so it yields a rather moist banana bread.

You should let it bake until it feels firm when you poke it with a fork, but some batter will likely stick to your knife if you pierce it even when it's done.

