

Slow Cooker Banana & Pecan Bread From Diana

Ingredients

- 120g butter
- 100g golden caster sugar
- 3 ripe bananas, mashed
- 2 eggs
- 225g self-raising flour
- 1 tsp cinnamon
- 1 tsp vanilla essence
- 60g pecans, finely chopped



Serves 8-10

Method

1. Cream the butter and sugar together in a mixing bowl.
2. Mix in the bananas and eggs.
3. Stir in the flour, cinnamon, and vanilla. Fold in the pecans.
4. Line the slow cooker pot with baking parchment and tip in the mixture. Cover with the lid.
5. Cook on HIGH for two to two and a half hours or until the cake is firm in the center and an inserted knife comes out clean.
6. Transfer to a wire rack to cool.

Top Tips

Place a cloth under the slow cooker lid when baking to absorb any condensation as the cake cooks.

You can cook the cake in a loaf tin, if you prefer, just make sure the tin fits in the slow cooker pot.



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