



# Banana Bread with Dulce De Leche

Ingredients you will need:

Dulce de leche  
Farmhouse flour  
Mashed banana  
One apple

125g	soft butter
3tbsp	dulce de leche
3	large eggs, beaten
125g	golden caster sugar
375g	Farmhouse flour
2	heaped tsp baking powder
3	medium, overripe bananas, mashed
	grated flesh of one apple

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1. Gently heat the butter in a small pan and stir in the dulce de leche. Mix until you have a smooth sauce.

2. Beat eggs and sugar. Mix flour and baking powder and add to the egg-sugar mixture. Stir in the melted butter and dulce the leche. Fold in the mashed banana and grated apple.

3. Transfer the mixture to a greased and semolina dusted cake or loaf tin and bake for 80 minutes at 150 C or until a skewer inserted comes out clean.

4. Allow the cake to rest for 10-15 min before turning it out.

If you can't get Dulce de Leche, replace it with golden syrup instead.