Strawberry, banana & oat loaf



Makes 12 slices

45min

Spring

Strawberries

INGREDIENTS:

- ¾ cup self-raising flour
- ¾ wholemeal self-raising flour
- ½ cup rolled oats
- 2 ripe bananas, mashed
- 2 eggs
- 2 tablespoons extra virgin olive oil
- 1 ½ cups strawberries, chopped or sliced
- 1 teaspoon vanilla extract

METHOD:

1. Heat oven to 180°C. Line a loaf tin with baking paper.
2. Add the flour and oats to a large bowl and stir to combine.
3. In another bowl, mix the mashed banana, eggs, olive oil and vanilla.
4. Add the wet ingredients to the dry ingredients and gently stir until combined.
5. Fold through about 1 cup of strawberries.
6. Spoon the mixture into the loaf tin. Scatter the remaining strawberries over the top and gently press them into the mixture.
7. Bake for 30-35 minutes, or until a skewer inserted into the centre comes out clean.
8. Cool before slicing.

TIPS:

- Fresh or frozen strawberries can be used. If using frozen strawberries, add them straight from the freezer.
- Gluten-Free: Use gluten free self-raising flour and certified gluten-free oats.

Share it with us!

@foodfromh0me

Baker HEART & DIABETES INSTITUTE

VICTORIA enliven STRENGTHENING COMMUNITIES

This recipe was developed by the Baker Heart and Diabetes Institute and supported by Enliven Victoria.