

Fair Trade Banana Bread

225 g (8 oz) self-raising flour
100 g (4 oz) butter
150 g (5 oz) caster sugar
450 g (1 lb) Fair Trade bananas (the gooier the better)
teaspoon salt
2 eggs
175 g (6 oz) mixed dried fruit

Directions

Pre-heat the oven to 180°C/350°F/Gas Mark 4.

Peel and mash the bananas, and then mix all the ingredients except the dried fruit together.

You can do this in a food processor, or by hand in a basin.

When they're all thoroughly mixed, add the dried fruit.

Spoon the mixture into a 1 kg (2 lb) non-stick loaf tin, spread it out evenly and bake it for 1 hour.

The loaf is done when a skewer pushed into its middle comes out clean.

Cool on a wire rack before slicing.