



# LUSATORI



## SPELT BANANA BREAD

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### INGREDIENTS

1/3 cup	Lusatori Extra Virgin Olive Oil – Leccino/Barnea blend
3/4 cup	Dark Brown Sugar
2	Eggs, beaten
2 cups	Spelt flour
1/2 tsp	Salt
1 tsp	Baking soda
2 - 3	Ripe bananas, mashed well
3/4 cup	New Zealand Walnuts

### METHOD

Preheat oven to 180 C.

Beat oil and sugar together.

Add eggs and beat to combine.

Sift Spelt flour, baking soda and salt into the mixture.

Add the bananas and nuts and mix well.

Transfer mixture to a well greased medium bread tin.

Bake for approximately 45 minutes – or until skewer comes out clean.

*We recommend organic, free range, local produce or fair trade  
wherever possible*

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