

## Easy Banana Loaf with Raspberries and Chocolate Chips (adapted from the Hummingbird Bakery Cookbook)

### Ingredients

270g light brown muscovado sugar  
2 large eggs, at room temperature  
200g peeled bananas, mashed  
280g plain flour  
1 teaspoon baking powder  
1 teaspoon bicarbonate of soda  
1 teaspoon ground cinnamon  
1 teaspoon ground ginger  
140g unsalted butter, melted  
150g dark chocolate chips  
200g raspberries

### Method

1. Preheat the oven to 170. Grease a 23 x 13cm loaf tin and dust with flour.
2. Beat the sugar and eggs together until well combined, using a freestanding mixer or handheld whisk.
3. Beat in the mashed bananas.
4. Sieve together the dry ingredients into a large bowl. Add to the sugar and egg mixture and mix well until well combined.
5. Pour in the melted butter and beat until everything is well mixed.
6. Gently stir in the chocolate chips and raspberries until they are distributed evenly.
7. Pour the mix into the loaf tin, smoothing the top so it is even. Bake for 1 hour to 1 hour and 10 minutes - until a skewer inserted into the centre comes out clean. I cover the top with some foil after it has been baking for around 30 minutes to stop it burning.
8. Leave to cool slightly in the tin before turning out onto a baking tray. This definitely tastes best when warm from the oven so tuck in!