

# BANANA MATCHA SWIRL LOAF

**Serves 8-10**

200 g unsalted butter, softened

150 g caster sugar

1 tsp vanilla extract

3 eggs

2 ripe bananas (around 300 g once peeled), mashed

100 ml full cream milk

300 g self raising flour

Sea salt

5 g matcha powder

Sesame seeds, to top

Demerara sugar, to top

Preheat oven to 180C (200 C conventional). Grease and line a 23 x 13 x 8 cm loaf tin.

In the bowl of a stand mixer fitted with a paddle attachment\*, place the butter, sugar and vanilla. Beat well on a medium speed until light and pale. Add the eggs, one at a time, beating well between each addition. Add in the mashed bananas and milk and continue to mix until well combined. The mixture may look a little split at this stage, but it will come together once the dry ingredients are incorporated.

Reduce the speed to low and add in the flour and a good pinch of salt. Mix until just combined then remove the bowl from the stand mixer.

Divide the mixture in half. Set aside one half of the mixture and with the second half, sieve in the matcha powder and mix in by hand, either a whisk or a wooden spoon, until combined. Try not to over mix the batter here, a few small lumps of matcha are ok.

Spoon 1/4 of the matcha batter into the prepared tin, followed by 1/4 of the plain batter. Repeat until all of the batters have been spooned into the tin. Smooth the batter using the back of a spoon. Using a chopstick or toothpick, swirl the batter.

Top with a good sprinkling of sesame seeds and Demerara sugar.

Bake in the preheated oven for 50-55 minutes, or until a skewer comes out clean when tested.

Allow to cool briefly in the tin, then remove and complete cooling on a wire rack.

\*If you don't have a stand mixer, use handheld beaters or alternatively mix using a bowl and whisk.