

# GINGER KIWI BANANA BREAD

## I n g r e d i e n t s

- \* 2 cups plain flour
- \* 1 teaspoon baking soda
- \* 1/2 teaspoon ginger
- \* 1/2 cup white sugar
- \* 1/2 cup brown sugar
- \* 1/2 cup butter or margarine
- \* 2 eggs
- \* 2 mashed ripe bananas
- \* 2 chopped ripe kiwis
- \* 1 teaspoon vanilla
- \* Juice of 1/2 lime



## D i r e c t i o n s

1. Preheat oven to 350F/180C. Lightly grease a loaf pan or spray with cooking spray.
2. In a mixing bowl mix together the flour, baking soda and ginger.
3. In another mixing bowl cream together the white sugar, brown sugar and butter or margarine. Add the eggs, mixing well and then add the mashed banana. Finally, squeeze in the juice of 1/2 a lime and mix well.
4. Add the dry ingredients into the wet ingredients, mixing well. Peel the kiwis and chop into fairly small pieces. Add in the chopped kiwis.
5. Spoon the mixture into the prepared loaf pan and place in the center of the preheated oven for around 1 hour 20 minutes. Cooking times may vary, so check the loaf is done by inserting a toothpick or sharp knife into the center of the loaf. When the loaf is ready it should come out clean.
6. Allow the loaf to cool in the pan for ten minutes before removing and placing on a wire rack to cool fully.

**TIPS:** I also used 1/4 cup of walnuts in the recipe because I love walnuts! If you're a nut lover you can add 1/4 cup of your favorite nuts!

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