Vegan Banana Bread

2lb loaf tin 12 - 14 portions

350g self-raising flour

225g dark brown sugar

1 teaspoon bicarbonate of soda

A pinch of salt

2 teaspoons mixed spice

100g dairy free margarine, melted

1 tablespoon white vinegar

250 – 300ml plant-based milk

2 large ripe bananas

60g raisins

1. Preheat oven to 180°c / 160°c fan oven / gas mark 4.
2. Weigh the self-raising flour, dark brown sugar, bicarbonate of soda, pinch of salt and mixed spice into a large mixing bowl.
3. Melt the dairy-free margarine. Add 250ml plant-based milk and vinegar to this. Stir into the dry ingredients.
4. Mash the banana and stir into the batter with the raisins.
5. The mixture should be a thick pourable batter. Add a drop more plant milk if required.
6. Line the loaf tin with baking parchment. Pour in the batter and bake for 25 - 30 minutes until golden brown and a knife inserted into the centre comes out clean.
7. Leave to cool for 15 minutes in the tin before turning out onto a plate then onto a cooling wire so it cools the right way up (The cake could break in half if you leave it to cool upside down).