Chocolate and Banana Loaves

Ingredients

100ml sunflower oil

175g caster sugar

175g self-raising flour

½ tsp bicarbonate of soda

4 tbs cocoa powder

100g chocolate chips

175g very ripe bananas

3 medium eggs

50 ml milk

Method

1. Heat oven 160c/140c fan/gas 3
2. Grease and line a 2lb loaf tin or 2 x 1lb (allow it to come 2 cms above tin)
3. Mix sugar, flour, bicarb, cocoa and chocolate in a large bowl
4. Peel, mash the bananas
5. Stir in a whole egg and 2 egg yolks
6. Stir in the oil and the milk
7. Beat the 2 egg whites until stiff
8. Stir the wet banana mixture into the dry ingredients
9. Stir in a ¼ of the egg whites to loosen mixture
10. Gently fold in the rest of the egg white
11. Pour mixture into the tin
12. Bake for 1 hr – 1 hr 10 mins (until a skewer comes out clean)