

INGREDIENTS

- 1 banana, (mashed)
- 1 egg
- 2 tbsp brown sugar
- 2 tbsp oil
- ¼ cup milk
- ½ tsp vanilla
- ¾ cup flour
- ½ tsp baking soda
- 1 pinch salt
- 1 pinch cinnamon

INSTRUCTIONS

- 1) Line a small ovenproof pan with baking paper and spray with oil.
- 2) Preheat the air fryer or oven to 180°C.
- 3) Mash the banana in a bowl.
- 4) Whisk in the egg, brown sugar, oil, vanilla, and milk.
- 5) Add the flour, cinnamon, baking soda, and salt, and mix until just combined.
- 6) If the batter is too dry, add a little more milk.
- 7) Pour the mixture into the prepared pan.
- 8) Bake in the air fryer for 25-35 minutes, or until a skewer comes out clean.
- 9) Let cool for 10 minutes in the pan, then transfer to a wire rack to cool completely.



Banana Loaf



1-2 servings



30 Minutes

This easy, air fryer banana loaf is soft, moist, and packed with flavor—perfect for a quick, homemade treat! Plus, it's simple to make and ready in just 30 minutes.

Enjoy!