

# Royal Crescent Banana Bread

*The Royal Crescent, Hotel*

Built between 1767 and 1775, the Royal Crescent was created by John Wood the Younger. The hotel is set within the centre of a 162-metre elliptical curve of 30 houses which form the Royal Crescent. The mansion house overlooks the magnificent lawns and parkland beyond. Consistently acknowledged as one of the world's top hotels, afternoon tea is served daily to guests. This classic banana bread has been served to many of the rich and famous guests.

## Method

1. Mash bananas and sugar together until a paste is achieved, removing all the lumps.
2. Pour into a large mixing bowl and whisk in the single cream and vegetable oil until blended.
3. In a separate bowl whisk the eggs, then whisk, in stages, into the main ingredients.
4. Add a pinch of salt and the seeds from the vanilla pod or the vanilla essence.
5. Stir in the flour and the bicarbonate of soda until a smooth batter is formed.
6. Pour into the tins.
7. Bake. Test for doneness by inserting a skewer; it should come out clean.
8. This bread may be stored in an airtight tin or in the freezer until used.

## Interest

Among other famous people who have lived or stayed in the Royal Crescent was Frederick Augustus, Duke of York and cousin to George III, who has been immortalised by the nursery rhyme "The Grand Old Duke of York".

## Ingredients

567 g/ 1¼ lb/ 5 large ripe bananas  
567 g/ 1¼ lb/ 3 cups granulated sugar  
250 ml/ 8 fl oz/ 1 cup single cream  
300 ml/ 10 fl oz/ 1¼ cups vegetable oil  
5 eggs  
Pinch of salt  
1 vanilla pod or 10ml/ 2 tsp vanilla essence  
567 g/ 1¼ lb/ 4¼ cups hard white flour (bread grade)  
15 ml/ 1 tbsp bicarbonate of soda

## Equipment

2 x 1 kg/ 2 lb loaf tins

## Baking Temperature

150°C/ 300°F/ Gas 2

## Baking time

45 mins - 1 hour

## Servings

Each loaf 28-40 slices, depending on thickness

## Secret touch

Bananas should be very ripe. After using the vanilla seeds place the pod in a jar with some sugar. Use the flavoured sugar as you wish

## Location

16 Royal Crescent, Bath.  
[www.royalcrescent.co.uk](http://www.royalcrescent.co.uk)