

Banana Loaf Cake

Prep &
cook
55mins

Cuts
into
8-10
slices

Allergy advice
Nut Free
Vegetarian



Ingredients

140g butter, softened, plus extra for the tin

140g caster sugar

2 large eggs, beaten

140g self-raising flour

1 tsp baking powder

2 very ripe bananas, mashed



Recipe

1. Heat oven to 180°C/160°C fan
2. Butter a loaf tin and line the base with baking paper
3. Cream the butter and caster sugar until light and fluffy, then slowly add the eggs with a little of the flour.
4. Fold in the remaining flour, baking powder and mashed bananas.
5. Pour into a the loaf tin and bake for about 30mins until a skewer comes out clean
6. Cool in the tin for 10mins, then remove to a wire rack

Chefs Tips

- For dairy free diets use an alternative dairy butter
- For gluten free diets use a gluten free alternative flour