

BANANA CAKE



INGREDIENTS:

- 125g butter, softened.
- $\frac{3}{4}$ cup White Sugar
- 2 eggs
- 1 - $1\frac{1}{2}$ cups (3-4) mashed ripe bananas
- 1 tsp Baking Soda
- 2 Tbsp hot Milk
- 2 cups Standard Flour
- 1 tsp Baking Powder

METHOD:

- a) Preheat the oven to 180°C.
- b) Butter the inside of a 20cm deep round cake tin and line the base with baking paper.
- c) Cream the butter and sugar until light and fluffy, then add the eggs one at a time, beating well after each addition.
- d) Add the mashed banana and mix well.
- e) Stir the baking soda into the hot milk and add to creamed mixture, then sift the dry ingredients together and fold through the creamed mixture.
- f) Scoop the mixture into the prepared tin, level the top, and bake for about 50 minutes or until cake springs back when lightly touched.
- g) Leave in tin for 10 minutes before turning out onto a wire rack to cool. When cold ice with Lemon or Chocolate Icing or dust with icing sugar
- h) Enjoy

<https://edmondscooking.co.nz/recipes/cakes/banana-cake/>