



Banana Cake

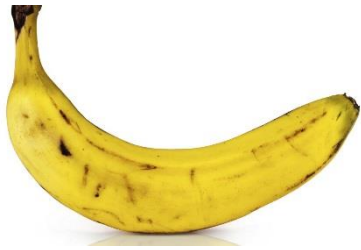
This is a great recipe for using up bananas that are slightly too ripe. It does not work nearly as well with very yellow bananas and should not be attempted with any banana which has any green still showing. Look out for over ripe bananas that are being sold a little cheaper as they are perfect for this recipe.



Ingredients



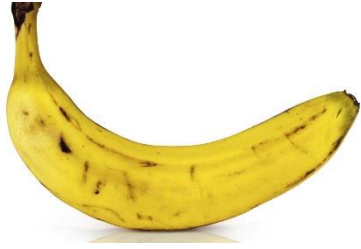
- ▶ 7 oz of self raising flour (200g)
- ▶ 5 oz caster sugar (150 g)
- ▶ 5 oz margarine (150g) *I usually use Stork for cakes but any will do).*
- ▶ 2 large eggs beaten together
- ▶ 2 medium bananas or 1 and ½ large ones mashed.



Method



- ▶ 1. In a large mixing bowl whisk together the margarine and sugar until pale and fluffy. You can do this by hand or with an electric mixer.
- ▶ Gradually add in the beaten egg adding a little sifted flour at a time to prevent the mixture from splitting.
- ▶ When you have added all the egg gently fold in the remaining flour with a metal spoon.
- ▶ Finally, add the mashed banana and mix in very gently.



Method



- ▶ Oil and lightly flour a 2lb loaf tin- roughly 9 inches by 5 inches by 3 inches or a close as you can get. If you have paper loaf tin liners you can use those instead.



- ▶ Pour the mixture into the tin and spread out evenly making sure the top is as flat as you can make it.
- ▶ Place in the centre of a preheated oven at gas mark 4 or 180 degrees and bake for one hour or until well risen.
- ▶ Cool , in the tin, on a wire rack for 10 minutes and then turn out to cool completely.
- ▶ Enjoy with a cup of tea or coffee.