



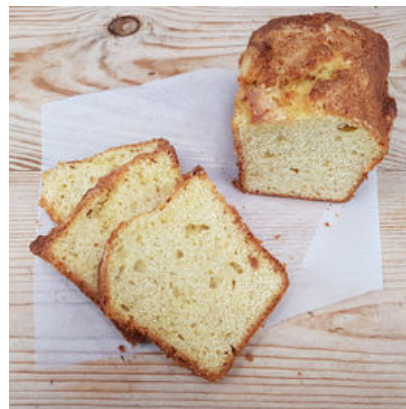
Banana Cake

Ingredients

- 100g butter
- 100g sugar
- ½ tsp vanilla extract
- 1 egg
- 125g Doves Farm Organic Self Raising White Flour
- 1 ripe banana
- 1 tsp icing sugar, for dusting

Method

1. Line a 500g/1lb baking tin with loaf liner or parchment and pre-heat the oven.
2. Put the butter and sugar into a bowl and beat until pale and creamy, beat in the vanilla.
3. Gently beat the egg into the mixture and stir until combined.
4. Add half the flour to the bowl and beat well.
5. Mash the banana, add this to the bowl and beat again.
6. Add the remaining flour to the bowl and mix it in.
7. Tip the mixture into the prepared tin and smooth the top.
8. Bake in the preheated oven for 35 – 40 minutes.
9. Leave the cake to cool in the tin for 20 minutes then turn it out onto a wire rack.
10. Dust icing sugar over the top of the cake and serve.



Makes 1 loaf cake

Equipment

500g/1lb loaf tin, loaf liner or parchment paper

Temperature

190°C, Fan 170°C, 375°F, Gas 5

Cooking time

35-40 minutes

Free from Soya, Nuts
Vegetarian

Here is our original Banana Cake recipe. This family favourite is ideal when you have a ripe banana and only requires one egg. If there is any left it will keep well when wrapped in tin foil or stored in an airtight container.

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