



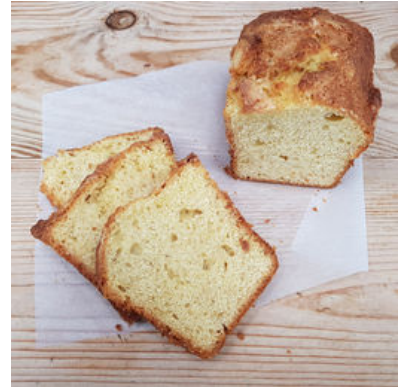
Banana Cake Original

Ingredients

- 100g butter
- 100g brown 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 a loaf liner or parchment and pre-heat the oven.
2. Mash the banana, egg and vanilla extract together.
3. Put the butter and sugar into another bowl and beat well.
4. Add the banana mixture and beat again. Mix in the flour
5. Tip the mixture into the prepared tin and smooth the top.
6. Bake in the pre-heated oven for 40 – 45 minutes.
7. Leave the cake to cool in the tin.
8. When cold sieve the icing sugar over the cake and serve.



Makes 1 loaf cake

Equipment

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

Temperature

190°C, Fan 170°C, 375°F, Gas 5

Cooking time

40-45 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.

