



The Larder presents...

BANANA-RAMA EASTER CAKE



PREP: 20min
COOK: 50-60min



MAKES: 1 CAKE/LOAF

YOU WILL NEED:

INGREDIENTS:

- Tsp Oil (for oiling baking tin)
- 2 Ripe Bananas (peeled)
- 2 eggs
- 2 ½ Cups Self Raising Flour (or Plain Flour and add 1 Tsp of Baking Powder)
- 1 ¾ Cups Sugar
- 2 Tbsp sultanas (optional)
- 1 Tbsp **chopped nuts*** (optional)

FOR DECORATION

- Mini Easter eggs to decorate (optional)

***Allergy Statement:** "Recipe items may contain or come into contact with **WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK.**"

YOU WILL NEED:

EQUIPMENT:

- Cake tin (approx 20 cm) OR Loaf Tin (approx 23x12 cm)
- Cup (for measuring)
- Medium Mixing Bowl
- Fork
- Small Mixing Bowl
- Tablespoon (Tbsp)
- Teaspoon (Tsp if using Baking Powder)
- Wooden Spoon
- Oven

REMEMBER:

Always **wash your hand** thoroughly before touching and preparing ingredients.

METHOD:

1. **ALWAYS START BY** - Washing your hands thoroughly
 2. **Gather** together all the equipment and ingredients
 3. **Oil** a cake or loaf tin
 4. **Heat** the oven to 180C, fan oven 160, Gas Mark 4
 5. Place the **peeled bananas** in a **medium** sized **mixing bowl** and **mash thoroughly** with a fork
 6. **Break** both **eggs** and **add to** the **mashed bananas**
 7. **Beat** the **eggs** and **bananas together** well
 8. Place the **flour** and **sugar** in a **different mixing bowl** (small) and **mix together**
- (REMEMBER IF USING PLAIN FLOUR TO ADD 1 Tsp of baking powder)**
9. **Add** the **flour/sugar mix** into the **egg/banana mix**
 10. **Add sultanas** and **chopped nuts*** (optional)
 11. **Mix ALL** the **ingredients together** thoroughly
 12. **Spoon** the **mixture** into the **oiled cake or loaf tin**
 14. **Cook Approx. 50 - 60 minutes** (cooking times may vary depending on gas or fan)
 15. **CHECK AFTER 50 minutes** and **IF** the **cake is risen, evenly brown** and **firm on top** remove from the **oven. IF NOT** continue cooking for **10 minutes**
- TOP TIP** - To **test** if the **cake cooked** through **insert a knife blade** into the **centre**. If it **comes out clean** remove the cake from the **oven**.
16. **Allow** the **cake to cool before decorating** – **BE CREATIVE** use mini Easter eggs on the top (optional) for additional decoration.

NUTRITION KNOW HOW:

Bananas are a powerhouse of good nutrition giving you energy and a great range of vitamins and minerals

1. **What other recipes that include bananas can you suggest to The Larder?**

BANANA CAKE CHALLENGE:

How do you decorate yours? Get creative and show The Larder!

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