

## THE LARDER PRESENTS..

# BANANA CAKE



**REMEMBER: ALWAYS WASH YOUR HANDS THOROUGHLY BEFORE TOUCHING AND PREPARING FOOD**



**1 HOUR AND 20 MINS**



**1 CAKE**



- 1 tsp oil (for oiling baking tin)



- 2 ripe bananas (peeled)

- 2 eggs



- 2 cups self-raising flour (or plain flour and add 1 tsp of baking powder)

- 1 cup sugar

- 2 tbsp raisins

- 1 tbsp chopped nuts\* (optional)

\*Allergen

ALLERGY INFO: RECIPE MAY CONTAIN OR COME INTO CONTACT WITH WHEAT, EGGS, PEANUTS, TREE NUTS AND MILK

- Cake Tin (approx. 20 cm) OR Loaf Tin (approx. 23 cm x 12 cm)
- Cup (Measuring)
- Tablespoon (Tbsp)
- Teaspoon (Tsp, if using baking powder)
- Medium Mixing Bowl
- Fork
- Small Mixing Bowl
- Wooden Spoon
- Oven

# EQUIPMENT



# INGREDIENTS

# METHOD



**REMEMBER: ALWAYS  
WASH YOUR HANDS  
THOROUGHLY BEFORE TOUCHING  
AND PREPARING FOOD**

1. Gather together all the equipment and ingredients.
2. Oil a cake or loaf tin.
3. Heat the oven to 180°C, fan oven 160°C or Gas Mark 4.
4. Place the peeled bananas in a medium sized mixing bowl and mash thoroughly with a fork.
5. Break both eggs and add to the mashed bananas.
6. Beat the eggs and banana together well.
7. Place the flour and the sugar in a different mixing bowl (small) and mix together.
8. Add flour/sugar mix into the egg/banana mix.
9. Add raisins and chopped nuts (optional).
10. Mix all the ingredients together thoroughly.
11. Spoon the mixture into the oiled cake or loaf tin.
12. Cook approx. 50-60 minutes (cooking times may vary depending on gas or fan).
13. Check after 50 minutes and IF the cake has risen, evenly brown and firm on top remove from the oven. IF NOT continue cooking for 10 minutes.
14. Allow the cake to cool.

**REMEMBER: IF USING PLAIN FLOUR TO ADD 1 Tsp of baking powder.**

**TOP TIP – to test if the cake is cooked, insert a knife blade into the centre. If it comes out clean remove the cake from the oven.**

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