

# Banana Loaf Cake



*This is a quick and easy baking recipe to use up any bananas that might be going a bit mushy. The cinnamon could be interchanged with nutmeg or ginger. You can also swap self-raising flour for plain flour + 1 tsp baking powder.*

## Ingredients

*Makes 1 loaf tin*

- 100g butter (+ some for greasing)
- 125g caster sugar
- 225g self-raising flour
- 2 bananas
- 2 eggs
- 1 tsp cinnamon (optional)
- 50g dried fruit (optional)

## Method

1. Grease the loaf tin with butter and preheat the oven to 180°c.
2. Weigh out the butter and sugar and cream them together until they are smooth with no lumps.
3. Weigh out the flour and add to the bowl, mix carefully until the mixture resembles breadcrumbs.
4. Add one egg, mix well.
5. Add the second egg, mix well.
6. Peel the bananas, break into a few pieces and put into the jug. Use the potato masher to mash the bananas until they are smooth (Or you could use a handheld blender to get them really smooth).
7. Add the bananas to the bowl, mix well.
8. If you are using sultanas and cinnamon, add these now and give the mixture one last mix.
9. Pour into loaf tin and bake for 25-30 minutes at 180°c (make sure they are golden brown).

