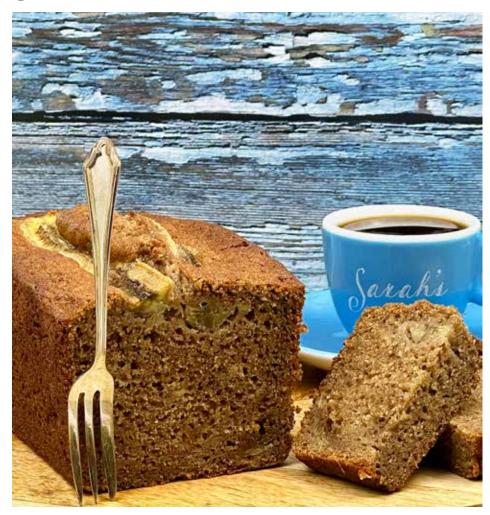
Sarah's SLICE



Banana Loaf Cake

Ingredients

200g Mashed Ripe Bananas 125g Melted Unsalted Butter 125g Soft Light Brown Sugar 2 large Eggs 150g Self Raising Flour 1 tsp Baking Powder 1 tsp Ground Cinnamon

I Banana (halved for decoration)

Method

- Start by preheating the oven to 180 degrees centigrade (160 fan).
- Line and grease a deep 11b loaf tin.
- Mash the bananas in a medium sized bowl.
- Add all the other ingredients to the bowl.
- Stir until everything is fully combined.
- Put the cake mixture into the prepared loaf tin and place the halved banana cut side upwards on the cake.
- Bake for 50 minutes or until a cake tester comes out cleanly.
- Leave to cool before slicing.