



Banana Loaf Cake

Sarah's servings: 10, Sarah's skill: Easy, Baking time: 50 mins

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

1 Banana (halved for decoration)

Method

- Start by preheating the oven to 180 degrees centigrade (160 fan).
- Line and grease a deep 1lb 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.