



## Banana Cake



Snack



60 min

### Ingredients

125g softened butter

$\frac{3}{4}$  cup sugar

2 eggs

1 -  $1\frac{1}{2}$  cups or 3-4 mashed ripe bananas

1 teaspoon of baking soda

2 tablespoon of hot milk

2 cups of standard flour

1 teaspoon of baking powder

### What You Need

A large mixing bowl

Wooden spoon

Sieve

Spatula

Measuring cup

Baking paper

Cake tin.



### What you do:

Preheat the oven to 180 degrees Celsius and line the cake tin with baking paper.

Place the softened butter and sugar in the large mixing bowl and beat with a wooden spoon (or electric beater) until the mixture is light and thoroughly mixed together.

Mix in one egg at a time then mix in the mashed banana.

Stir the baking soda into the hot milk and add to butter mixture, then sift the dry ingredients together and gently fold them into the butter mixture.

Pour the cake mixture into a lined cake tin and baked around 40 min or until the cake springs back when lightly touched on top.

Leave in the tin for 10 minutes before turning out onto a wire rack to cool.

You can ice this cake with vanilla or lemon icing but it's delicious as it is.

Store in an airtight container.

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