

BANANA CAKE

Makes 30 primary portions

INGREDIENTS

300g	Golden Wholegrain Plain flour
60g	Cocoa powder
4 tsp	Baking Powder
½ tsp	Bicarbonate of soda
360g	Margarine
360g	Soft brown sugar
6	Eggs
4	Overripe bananas, mashed

A 26 x 40 cm tin or similar, greased

METHOD

1. Heat the oven to 180°C /350°F/Gas 4.
2. Cream the margarine and sugar until well blended.
3. Add the eggs one at a time.
4. Sieve the cocoa powder, bicarbonate of soda and baking powder into the flour and fold into the creamed mixture.
5. Add the well mashed bananas, and distribute throughout the mixture.
6. Pour into a well-greased tin and level.
7. Gently bang the base of the tin on the work surface to knock out any air bubbles.
8. Bake for 30-40 minutes.

BAKING TIP: If the mixture curdles when the eggs are being added, fold in a tablespoon of flour.

ALLERGENS: Contains wheat/gluten, egg

