

MAKES  
10 PORTIONS

Eurest

# BANANA LOAF CAKE

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Who doesn't love a banana cake? It's such a great way to use up those bananas that are overripe and staring up at you from the fruit bowl. Give them a new life and bring smiles to your friends and family when you serve them up a delicious slice of home-made cake.

## INGREDIENTS

140g unsalted butter

140g caster sugar

2 medium eggs

140g self raising flour

1g baking powder

50g icing sugar

200g banana

40ml water

### STEP 1.

Pre heat the oven to 160°C. Butter a loaf tin and line the base and sides with parchment paper.

### STEP 2.

Cream the butter and sugar together until light and fluffy. Whisk the eggs and slowly add to the mixture.

### STEP 3.

Fold in the flour and the baking powder.

### STEP 4.

Peel and mash the bananas and fold into the mix.

### STEP 5.

Pour the mixture into the loaf tin and bake for 40 minutes at 160°C (or until a skewer comes out clean from the cake)

### STEP 6.

Cool for 10 minutes on a wire rack.

### STEP 7.

For the icing, mix the icing sugar with 40ml of water. Whisk and then drizzle over the loaf cake.