

# Banana Cake

140g butter, softened, plus a little extra for greasing the tin  
140g caster sugar  
2 large eggs, beaten  
140g self raising flour  
5ml (1tsp) baking powder  
2 very ripe bananas, mashed  
50g icing sugar



- Heat oven to 180°C/160°C fan/gas 4.
- Butter and flour a 900g (2lb) loaf tin.
- Cream together 140g softened butter and 140g caster sugar until light and fluffy.
- Slowly add 2 beaten eggs with a little of the flour.
- Fold in the remaining flour, 5ml (1tsp) baking powder and 2 mashed bananas.
- Pour the mixture into the prepared tin and bake for about 50 mins until golden.
- Cool in the tin for 10 mins, then remove to a wire rack.
- Mix 50g icing sugar with 10-15ml (2-3tsp) of water to make a runny icing.
- Drizzle the icing across the top of the cake and decorate with a handful of banana chips if desired.

