



RECIPE OF THE MONTH



Melt-in-the-Mouth Banana Loaf

This delicious banana loaf is so simple to make and provides a beautifully moist and aromatic treat during the summer months.

For the Cake:

- 140g softened butter
- 140g caster sugar
- 140g self raising flour
- 2 large eggs, beaten
- 1 tsp baking powder
- 2 very ripe bananas, mashed
- 50g icing sugar
- dried banana chips for decoration

Method

- Pre-heat the oven to 180°C/ 160°C fan/gas 4
- Butter a 2lb loaf tin and line with baking parchment
- Cream the butter and caster sugar until light and fluffy, then slowly add the 2 beaten eggs and a little of the flour
- Gently fold in the remaining flour, the baking powder then add the mashed bananas
- Pour the mix into the loaf tin and bake for around 30 minutes, or until a skewer comes out clean from the centre of the cake
- Remove from the oven and allow to cool in the tin for 10 minutes before turning out on to a cooling rack
- Mix the icing sugar with 2-3 teaspoons of water to make a nice icing which flows
- Drizzle the icing across the top of the cake and decorate with the dried banana chips