

Banana cake

Recipe source: Ma Ma Purcell
Fresh from the garden: bananas, eggs, lemons

Serves: this will make 1 cake
Difficulty: moderate

Ingredients:		Equipment:	
<ul style="list-style-type: none"> • 125 g butter • 1 cup sugar • 2 large mashed bananas • 2 eggs • 1 1/2 cups SR flour • 1/2 cup plain flour • 1 scant (just barely) teaspoon of bi-carb soda • 1/2 cup milk • Dash of vanilla 	<p><u>Lemon Icing</u></p> <ul style="list-style-type: none"> • 110g butter • 2 tablespoons lemon • 1/2 teaspoon vanilla essence • 3 cups (470g) icing sugar 	<ul style="list-style-type: none"> Bar cake tin Baking paper Electric beater Bowl Measuring cups Measuring spoons Masher 	

What to do: oven 180`C

- ☺ Cream butter and sugar, add vanilla and mashed banana
- ☺ Beat well, add eggs one at a time
- ☺ Mix in dry ingredients alternately with milk
- ☺ Bake in a greased, baking paper lined cake tin in a moderate oven for about an hour
- ☺ Ice when cold

Lemon Icing

- Combine butter, lemon juice, vanilla and icing sugar then beat until light and fluffy.
- Add more sugar or lemon juice to adjust the consistency as needed.