

GIORGIO'S BANANA CAKE



LET'S MAKE IT:

1. PREHEAT THE OVEN TO 180°C. BUTTER THE INSIDE OF A 20CM DEEP ROUND CAKE TIN AND LINE THE BASE WITH BAKING PAPER.
2. CREAM THE BUTTER AND SUGAR UNTIL LIGHT AND FLUFFY, THEN ADD THE EGGS ONE AT A TIME, BEATING WELL AFTER EACH ADDITION.
3. ADD THE MASHED BANANA AND MIX WELL.
4. STIR THE BAKING SODA INTO THE HOT MILK AND ADD TO CREAMED MIXTURE, THEN SIFT THE DRY INGREDIENTS TOGETHER AND FOLD THROUGH THE CREAMED MIXTURE.
5. SCOOP THE MIXTURE INTO THE PREPARED TIN, LEVEL THE TOP, AND BAKE FOR ABOUT 50 MINUTES OR UNTIL CAKE SPRINGS BACK WHEN LIGHTLY TOUCHED.
6. LEAVE IN TIN FOR 10 MINUTES BEFORE TURNING OUT ONTO A WIRE RACK TO COOL. WHEN COLD ICE WITH LEMON OR CHOCOLATE ICING OR DUST WITH ICING SUGAR.

YOU WILL NEED:

125G BUTTER, SOFTENED
3/4 CUP CHELSEA WHITE SUGAR
2 EGGS
3-4 MASHED RIPE BANANAS
1 TSP BAKING SODA
2 TBSP HOT FRESH MILK
2 CUPS STANDARD GRADE FLOUR
1 TSP BAKING POWDER
LEMON OR CHOCOLATE ICING
CHELSEA ICING SUGAR (OPTIONAL)

MMMM....



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