

Banana Cake

Ingredients

100g butter, softened
1 cup caster sugar
3 eggs
3 ripe bananas, mashed
½ cup milk
1 tsp baking soda
200ml natural yoghurt
2 cups flour
3 tsp baking powder

Lemon Icing

50g butter, melted
2 tbsp boiling water
Zest and juice of 1 lemon
3 ½ cups icing sugar
Pared rind of 1-2 lemons, cut into fine shreds
(optional)



Directions

1. Preheat the oven to 160oC. Line a 20cm round tin with baking paper.
2. Beat the butter and sugar together until light and creamy. Beat in the eggs, one at a time.
3. Add the mashed banana and beat well.
4. Heat the milk until just below boiling point and stir in the baking soda. Stir into the banana mixture with the yoghurt
5. Sift in the flour and baking powder and fold together until just combined. Pour into the prepared tin
6. Bake in the preheated oven for 50 – 55 minutes or until a skewer inserted in the centre of the cake comes out clean.
7. Cool in the tin for 5 minutes before cooling on a wire rack.

Lemon Icing

8. Place the butter, lemon juice and zest in a small microwave-proof jug or bowl. Microwave for 30-40 seconds until the butter is melted.
9. Beat in the icing sugar and spread over the cooled cake.
10. Sprinkle with pared rind

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