

Becky Bakes...

BANANA CAKE

- 125g Soft Margarine
- 125g Caster Sugar
- 2 Eggs
- 2 tablespoons Natural Yoghurt
- 2 Bananas
- 200g Self-Raising Flour
- 1 teaspoon Baking Powder
- 1 Small handful of chopped walnuts (optional)



Cook in the oven in a 2lb loaf tin

1. Oven on to Gas mk. 4, 180°C (160°C Fan)
2. Line the loaf tin with either a long, narrow strip of greaseproof paper or use a paper liner
3. In a large mixing bowl, cream together the margarine and sugar until soft and fluffy
4. Crack the eggs one at a time, then add them to the sugar/margarine and mix together
5. Peel the bananas and crush them with a fork. Add to the mixture in the bowl along with the yoghurt and stir together
6. Add the flour, walnuts (optional) and baking powder and mix well
7. Spoon the mixture into the prepared tin and bake for 45-50 minutes, until well-risen, golden brown and a skewer inserted into the cake comes out clean
8. Cool in the tin.
9. Serve sliced with a cup of tea and good friends!

Stored in an airtight container, this cake will keep for up to 5 days

For a Demonstration of this recipe find me on YouTube:

<https://www.youtube.com/watch?v=iKF2HORQLTo>