

Recipe of the week – Banana Loaf

- I have chosen this recipe as it was really popular during the previous lockdown with pictures being shared on social media
- I hope that you give it a go and enjoy eating the result as much as I did when I made it!



Ingredients

- 140g of softened butter, plus extra for the tin
- 140g Caster sugar
- 2 large eggs, beaten
- 140g self-raising flour
- 1 tsp baking powder
- 2 very ripe bananas, mashed
- 50g icing sugar
- Handful of dried banana chips, for decoration (optional)

Method: getting prepared

- Wash your hands



- Get out your equipment:
- Chopping board
- Small bowls x 2
- Mixing bowl
- Loaf tin
- Wooden spoon
- Whisk
- fork

Method: Getting prepared

- Preheat the oven to 180°C/350°F/gas 4



- lightly grease your loaf tin with butter and line it with baking paper



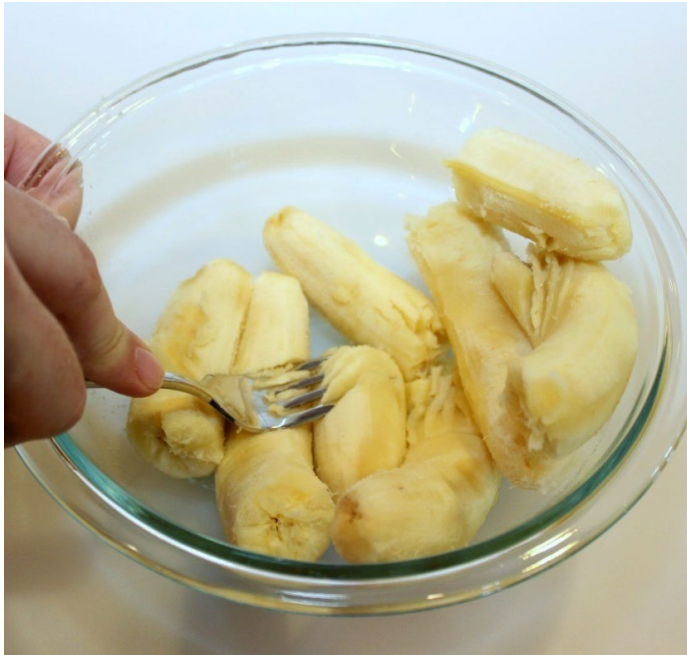
Method: making the cake mix

- Break the eggs into a small bowl and beat them with a whisk. (you can use a fork if you do not have a whisk)
- Cream the softened butter and caster sugar until light and fluffy, then slowly add the 2 beaten large eggs with a spoon of the flour. (this will stop the mixture from curdling)



Method – making the cake mix

- Break up the ripe bananas and put them in a bowl, mash the bananas with a fork



- Fold in the remaining flour, 1 tsp baking powder and 2 mashed bananas to the creamed butter and egg mixture.



Method – baking the banana Loaf

- Pour the mix into the loaf tin



- Put the cake mix into the oven and bake for about 50 mins, or until cooked through. Check the loaf at the end by testing it with a skewer (it should be able to be inserted and removed cleanly), as the time may vary depending on the shape of your loaf tin and your oven.

Method – baking the banana loaf

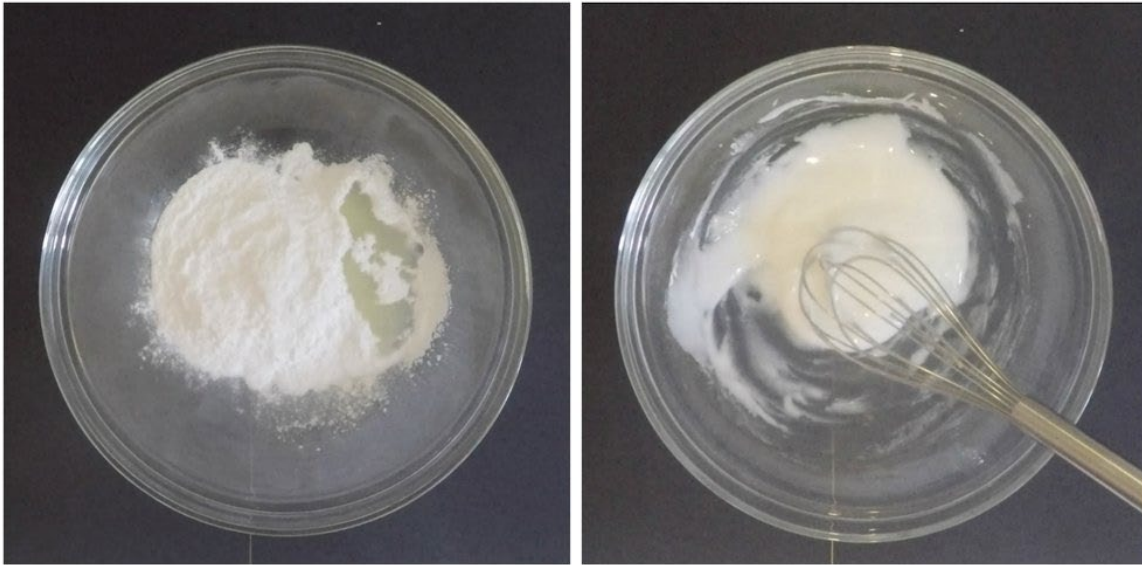


- Remove the cake using oven gloves, leave to cool in the tin for 10 minutes, then leave on a cooling rack until it is fully cool



Method – Decorating the banana loaf

- Mix 50g icing sugar with 2-3 tsp water to make a runny icing.
- Drizzle the icing across the top of the cake and decorate with a handful of banana chips.



Method – after the banana loaf is finished.

- Do the washing up!



- Finally: please send a picture of your cake to

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