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by ewfood

Banana Cake



Ingredients

4.4 oz. butter, plus extra for greasing
5.2 oz. light soft brown sugar
2 eggs, beaten
3 very ripe bananas, mashed
8.8 oz. flour
1 tsp. baking powder
1/2 tsp. grated nutmeg
Whipped cream
Peanut butter

Preparation

1. Preheat the oven to 180°C. Grease a loaf tin and line the base with baking parchment.
2. Beat the butter and sugar until light and fluffy, mix in the eggs until fully incorporated. Add the mashed bananas to this mixture and incorporate all the ingredients before gently folding in the remaining ingredients.
3. Transfer the ingredients into the loaf tin and bake for about an hour. Insert a toothpick into the center of the loaf, if it comes out clean it is ready.
4. Cool the loaf on a wire rack and serve with a side of peanut butter and cream.

Cooks Note