

Whitworths

Banana Loaf Cake



🌀 Makes 8 🥄 15mins ❤️ 35-40 mins

INGREDIENTS

50g **Whitworths Banana Chips**
75g unsalted butter
100g caster sugar
2 medium eggs, beaten
100g self raising flour
1 large ripe banana, mashed

READY...STEADY...BAKE

- ♥ Preheat your oven to 190°C / Fan 170°C / Gas Mark 5 then grease and line the base of a 1lb loaf tin with greaseproof paper.
- ♥ Select 12 whole banana chips for decorating the top then break the remaining into small pieces.
- ♥ Beat the butter and sugar together in a large mixing bowl then gradually beat in the eggs.
- ♥ Fold in the flour, mashed banana and the broken banana chips until evenly distributed.
- ♥ Spoon the batter into prepared tin and smooth the top level. Place the remaining whole banana chips on top of the batter.
- ♥ Bake in the centre of your preheated oven for 35-40 minutes until well risen and golden. Leave to cool in the tin for 20 minutes before transferring to a wire rack to cool completely.
- ♥ Great served warm or cooled with a drizzle of toffee sauce.

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Happy Baking!