

## Banana Loaf

Originating in the USA, this cakey loaf is a real crowd pleaser!

### Ingredients

- 430g butter, softened, plus extra for the tin
- 430g caster sugar
- 6 large eggs, beaten
- 430g self-raising flour
- 3 tsp baking powder
- 6 very ripe bananas, mashed
- 75g icing sugar
- Handful dried banana chips, for decoration



### Method

#### Step 1

Heat your oven to 180°C/ 350°F fan/gas 4. Butter a 2lb loaf tin and line the base and sides with baking parchment.

#### Step 2

Cream the butter and sugar together until the mixture feels light and fluffy. Now add your eggs, add them slowly and mix in, followed by a little flour. Now just fold in the remaining flour, baking powder and bananas and your mixture is complete!

#### Step 3

Pour the banana loaf mixture into the tin and bake for around 30 minutes (test this with a skewer; insert it into the middle, if it comes out clean, it's done). Cool in the tin for around 10 minutes, then remove from the tin and place on a wire rack to cool.

#### **Step 4**

Mix the icing sugar with 2-3 tsp water to make a runny icing. Drizzle the icing across the top of your cake (as artistically as you like!) and decorate with banana chips.