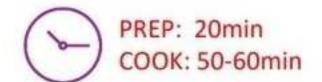


The Larder presents...

# BANANA-RAMA EASTER

CAKE





#### YOU WILL NEED:

### INGREDIENTS:

- Tsp Oil (for oiling baking tin)
- 2 Ripe Bananas (peeled)
- 2 eggs
- 2 ½ Cups Self Raising Flour (or Plain Flour and add 1 Tsp of Baking Powder)
- 1 ¾ Cups Sugar
- 2 Tbsp sultanas (optional)
- 1 Tbsp chopped nuts\* (optional)

## FOR DECORATION

 Mini Easter eggs to decorate (optional)

# YOU WILL NEED:

# **EQUIPMENT:**

- Cake tin (approx 20 cm) OR Loaf Tin (approx 23x12 cm)
- Cup (for measuring)
- Medium Mixing Bowl
- Fork
- Small Mixing Bowl
- Tablespoon (Tbsp)
- Teaspoon (Tsp if using Baking Powder)
- Wooden Spoon
- Oven

# \*Allergy Statement: "Recipe items may contain or come into contact with A

WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK."

# REMEMBER:

Always wash your hand thoroughly before touching and preparing ingredients.

### METHOD:

- 1. ALWAYS START BY Washing your hands thoroughly
- 2. Gather together all the equipment and ingredients
- 3. Oil a cake or loaf tin
- 4. Heat the oven to 180C, fan oven 160, Gas Mark 4
- 5. Place the peeled bananas in a medium sized mixing bowl and mash thoroughly with a fork
- 6. Break both eggs and add to the mashed bananas
- 7. Beat the eggs and bananas together well
- 8. Place the flour and sugar in a different mixing bowl (small) and mix together

# (REMEMBER IF USING PLAIN FLOUR TO ADD 1 Tsp of baking powder)

- 9. Add the flour/sugar mix into the egg/banana mix
- 10. Add sultanas and chopped nuts\* (optional)
- 11. Mix ALL the ingredients together thoroughly
- 12. Spoon the mixture into the oiled cake or loaf tin
- 14. Cook Approx. 50 60 minutes (cooking times may vary depending on gas or fan)
- 15. CHECK AFTER 50 minutes and IF the cake is risen, evenly brown and firm on top remove from the oven. IF NOT continue cooking for 10 minutes TOP TIP To test if the cake cooked through insert a knife blade into the centre. If it comes out clean remove the cake from the oven.
- **16. Allow** the **cake to cool before decorating BE CREATIVE** use mini Easter eggs on the top (optional) for additional decoration.

#### **NUTRITION KNOW HOW:**

Bananas are a powerhouse of good nutrition giving you energy and a great range of vitamins and minerals

1. What other recipes that include bananas can you suggest to The Larder?

# **BANANA CAKE CHALLENGE:**

How do you decorate yours? Get creative and show The Larder!

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