BANANA CAKE RECIPE

Bake your own delicious Fairtrade banana cake for a tea-time treat or to raise money at your event. Gather your ingredients, then stir, mix and mash your way to tasty goodness. Follow this easy-peasy recipe and get stuck in!

CAKE INGREDIENTS:

500g extra-ripe, soft Fairtrade bananas

400g plain flour

280g unsalted butter at room temperature

350g Fairtrade golden caster sugar

2 tsp baking soda

A pinch of salt

200ml sour cream

3 tsp Fairtrade vanilla extract

4 large free-range eggs

CHOCOLATE ICING INGREDIENTS (OPTIONAL)

40g unsalted butter at room temperature

230g Fairtrade icing sugar

30g Fairtrade cocoa

2 tbsp milk

METHOD:

1. First, preheat your oven to 180 °C/350 °F/ Gas Mark 4. a with unsalted butter.

2. Next, sift the baking soda and flour in a large bowl. Stir together. Using an electric hand mixer, add in the butter until the mixture has a creamy consistency.

3. Using another bowl, mix the vanilla extract and the sour cream together by hand. Blend this into the flour mixture above.

4. Add in the eggs one at a time to the mixture, beating well after each egg. Mix in the sugar.

5. Mash the bananas and add to the overall mixture until combined.

6. Pour the mixture into the greased cake tin and bake in the preheated oven for 25 minutes or until a skewer inserted into the centre comes out clean.

7. Allow the cake to cool in the tin for 10 minutes, then remove from its case and place on a rack to cool.

8. Serve your cake warm or without icing.

9. For the optional chocolate icing, sift the icing sugar and combine with butter, sugar, cocoa and milk. Beat until smooth. Once the cake has cooled, spread evenly and serve.