Poppy's
Royal "Banana Bread" Cake

Ingredients

- 100g (4oz) butter, softened
- 175g (6oz) caster sugar
- 2 eggs
- 2 ripe bananas, mashed
- 225g (8oz) self-raising flour
- 1tsp baking powder
- 2 tbsp milk

Method

1. You will need a 900g (2lb) loaf tin. Lightly grease the loaf tin and line it with non-stick baking parchment.
2. Pre-heat the oven to 180°C/350°F/Gas Mark 4.
3. Measure all the ingredients into a mixing bowl and beat for about two minutes, until well blended; an electric mixer is best for this but of course you can also beat by hand with a wooden spoon.
4. Spoon the mixture into the prepared tin and level the surface.
5. Bake for about one hour, until well risen and golden brown. A fine skewer inserted in the centre of the cake should come out clean.
6. Leave the cake to cool in the tin for a few minutes, then loosen with a small palette knife and turn the cake out. Remove the lining paper and leave on a wire rack to cool completely.
7. Slice thickly and enjoy with a cup of tea.

Lord Ted
Fan Club