



Jack's Banana Cake from 'Always Jack'

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Ingredients

125g soft butter

½ cup castor sugar

2 large eggs, whisked

2 large, ripe bananas or 3 small bananas, mashed

1 ½ cups self-raising flour

½ teaspoon bi-carb soda

pinch salt

½ cup milk

2 tablespoons of mango yoghurt (or your favourite yoghurt)

Method

1. Pre-heat oven to 180 degrees celsius
2. Cream butter and sugar until light and fluffy
3. Beat eggs a bit at a time into the creamed butter and sugar
4. Stir in half the flour, bi-carb soda and all the salt and mashed bananas
5. Fold in the rest of the flour and bi-carb soda, adding milk to make a smooth mixture
6. Stir in the yoghurt
7. Spoon mixture into a greased 20cm X 10cm loaf tin or a 20cm round cake tin

Cook Banana Cake

Bake cake for about 40 minutes, or until cooked.

Cook cake in tin for 5 minutes before turning out.