

# Banana Cake

Rowville Primary School  
Kitchen Garden Recipe

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## Ingredients

125g softened unsalted butter  
320g white sugar  
2 eggs  
1 cup mashed ripe banana  
3 drops of vanilla essence  
250g plain flour  
1 teaspoon bi-carb of soda  
½ teaspoon of salt  
½ teaspoon ground cinnamon  
½ cup of milk with 1 teaspoon of lemon juice.



## Method

Trace the bottom of a 20cm square cake tin on to baking paper, then cut out shape.

Brush the cake tin with melted butter and sprinkle with flour, then line with baking paper.

Preheat oven to 180 degrees.

Cream the butter and sugar in a medium bowl until pale in colour, with a wooden spoon.

Whisk together eggs and vanilla. Mash the banana and measure. Add the eggs and the banana to the butter.

Sift together the flour, bi-carb, salt and cinnamon.

Add the lemon juice to the milk.

Add the flour mixture together with the milk to combine.

Spoon the mixture into the cake tin, smooth the top. Bake for 45 minutes or until cooked through.

Cool in tin for 5 minutes, before turning out on a wire rack to cool completely.