

# Banana loaf

Serves 10



## Ingredients

- 175g/6oz plain flour
- 50g/2oz polyunsaturated margarine
- 50g/2oz castor sugar
- 1 teaspoon bicarbonate soda
- 1 egg
- 3 very ripe bananas mashed

## Method

1. Preheat the oven to gas mark 4/180°C/350°F.
2. Line a loaf tin with grease proof paper.
3. Cream together the sugar and margarine.
4. Beat in the egg and bananas.
6. Mix bicarbonate of soda and flour in.
7. Pour into the loaf tin and bake for 45-50 minutes. Check if it is cooked by pushing a knife into the centre of the cake and if it comes out clean this means the cake is done.
8. Serve the cake warm or cold.

This recipe has been tested without sugar, if you wish to try this then add ½ teaspoon extra of bicarbonate of soda and add 3 very ripe bananas. Very ripe bananas make the cake sweeter in taste.