**Banana cake**

**Ingredients:**

* 125g self-raising flour
* 1 tsp baking powder
* 2 tsp ground cinnamon (optional)
* 75g sultana/ raisins/ dried fruit
* 50g butter, melted
* 2 tsp vanilla essence
* 1 egg
* 1 tbsp milk
* 3 ripe bananas, mashed

**Instructions:**

1. Preheat the oven to 180C/ 160C fan/ gasmark 4.
2. Grease and line a 450g loaf/1lb tin with baking parchment.
3. Weigh the flour, baking powder, cinnamon and sultanas into a bowl and mix with a wooden spoon.
4. Weigh the butter, vanilla essence, egg, milk and mashed bananas and put into another bowl or jug and mix with a small balloon whisk or fork.
5. Pour the ‘wet’ banana mixture into the ‘dry’ flour mixture and combine thoroughly with a wooden spoon.
6. Pour the cake mixture into the prepared tin and bake for 30 - 40 mins or until a skewer inserted in the middle comes out clean.
7. Remove from the oven, allow to cool in the tin for 10 mins then turn out.

Enjoy!

**Tips and Suggestions**:

Try making individual muffins by placing the mixture into induvial muffin cases and reducing the baking time.