

Banana Coconut Cake

A moist cake that keeps well; can be frozen for up to 3 months

Ingredients:

175g (6oz) softened butter

175g (6oz) light muscovado sugar

3 (size 3) eggs, beaten

175g (6oz) self-raising flour, sieved

3 small ripe bananas, mashed

1 - 3 tsp. (5ml – 15ml) lemon juice, according to taste

50g (2oz) desiccated coconut

To decorate:

Coconut flakes or almond flakes

1. Set oven at 350°F/ 180°C/160°C fan
Grease and line an 18cm (7 in) deep round cake tin
2. Beat butter and sugar together until light and fluffy. Beat in the eggs, a little at a time adding some of the flour with the last addition of egg to prevent the mixture curdling
3. Stir bananas and lemon juice together. Fold into the creamed mixture with the coconut and flour
4. Spoon into prepared tin and level top. Sprinkle over the coconut/almond flakes
5. Bake for 50 minutes or until a skewer pushed into the centre of the cake comes out clean

Cool cake in the tin for 15 minutes. Turn out onto a wire rack to cool.

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