




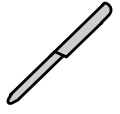










Banana Cake <https://youtu.be/KgUb9t0JnxU>



gluten free dairy free

 bowl	 scales	 wooden spoon
 measuring jug	 knife	 fork
 4 bananas  2 eggs  1/3 cup yoghurt	 250g SR Flour  1 tsp mixed spice	 115g brown sugar  115g butter

 Grease and line a 2lb loaf tin

In a measuring jug, mash 4 bananas with 2 eggs and 1/3 cup yoghurt add 1 tsp vanilla

Beat 115g sugar and 115g butter Add measuring jug mix in 3 additions

Fold in 250g SR flour and 1 tsp mixed spice

Pour into the baking tray and bake for 60 minutes Oven 160°C Gas 3 until risen and bread

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