

Mrs Wilshaw's Banana Cake

I always found myself throwing out overripe bananas at uni, until I decided to use them in another way

Ingredients

- 2 ripe bananas (overripe is best)
- 170g caster sugar
- 170g self raising flour
- 170g soft margarine
- 3 eggs
- Fewdrops vanilla essence
- Optional - chocolate chips / chopped walnuts



Method

1. Pre heat oven to 160°C / gas mark 3
2. Add all ingredients into a bowl and blend (using a food processor or your hands) until well mixed
3. Pour into lined loaf tin (or any tin you may have in your cupboard)
4. Bake for 1 hour
5. Cool and enjoy
6. If you are a nut lover, once ingredients are blended add 60g chopped walnuts and blend in to the mixture or if you are a chocoholic like me then add lots of chocolate chips ☺