

Debbie's Banana and Ginger Cake



Notes We have made this in a Savarin, as it looks so good and allows even baking but you could make in a ring or standard cake tin if you prefer. It is a great way to use up a banana that might be a bit on the soft side.

Ingredients

100g Margarine
100g Light brown sugar
150g Self raising flour
1tsp Bicarbonate of soda
2tsp Ground ginger
2 Medium eggs
200g Banana
 Splash of milk

Method

Preheat the oven to Gas 4, 160°C

Combine the flour, bicarb and spices in a bowl and set aside.

Mash the banana in another bowl and set aside.

In a large bowl, cream together the margarine and sugar until light and fluffy.

Beat the eggs and add to the mixture. Sieve the dry ingredients into the mixture and beat well.

Add the mashed banana and mix gently. If the mixture feels stiff add a splash of milk to soften.

Spoon into the Savarin mould and make sure the mixture is level.

Place it on a baking tray for stability

Bake it for 45 minutes or until a cake tester comes out clean. After 30 minutes turn the savarin 180° if needed to ensure an even bake.

Once out of the oven, leave it to rest for 5 – 10 minutes before turning out onto a wire rack to cool.

Ice and Decorate if liked or just eat it plain.

Extra thoughts

A simple drizzle icing looks nice against the savarin edges, you could also decorate with stem ginger pieces. Add clotted cream to a still warm cake for dessert.