Banana loaf cake

A great way to use up bananas that are past their best - and a lovely last minute gift too!

You will need: 100g (4oz) butter, softened

175g (6oz) caster sugar

2 eggs

2 ripe bananas, mashed

225g (8oz) self-raising flour

1 tsp baking powder

2 tbsp milk

900g (2lb) loaf tin

Method:

Lightly grease the loaf tin and line it with non-stick baking parchment. Pre-heat the oven to 180°C/350°F/Gas Mark 4.

Measure all the ingredients into a mixing bowl and beat for about 2 minutes, until well blended; an electric mixer is best for this but of course you can also beat by hand with a wooden spoon, it might just take a little longer.

Spoon the mixture into the prepared tin and level the surface. Bake for about 1 hour, until well risen and golden brown. A clean knife or fine skewer inserted in the centre of the cake should come out clean.

Leave the cake to cool in the tin for a few minutes, then loosen with a small palette knife and turn the cake out. Remove the lining paper and leave on a wire rack to cool completely. Slice thickly to serve.

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