



Pirrie's Banana Cake

Ingredients:

Cake

250g butter/margarine
2 cups sugar (preferably raw)
4 eggs
1 tsp baking powder
2 tsp cinnamon
1 cup milk / juice
4 cups SR flour
8 over-ripe organic bananas (or 6 large normal)

Cream Cheese Icing

250g cream cheese
1 cup soft icing sugar
juice 1/2 lemon
1 1/2 tbs softened butter
1/2 tsp vanilla extract

Method:

- Preheat oven to 170°C. Grease and line a lamington baking tin with baking paper.
- Cream butter and sugar and add eggs one at a time, beating well in between.
- Slow down mixer and add baking powder and cinnamon, then bananas one at a time again beating well in between. (*Mixture may curdle slightly, but no cause for concern!*)
- Turn mixer down to slowest speed and add flour alternatively with milk/juice or fold in. Do not mix too much.
- Pour into baking tin and cook for approx. one hour or until skewer comes away clean from the centre of the cake. (*Better to slightly over cook than under cook!*)
- When cooked allow to cool in tin.

Icing: Place all ingredients in small bowl and beat with hand beater until light and fluffy. Spread over cake and sprinkle with a little extra cinnamon.