



Liberian banana cake

NIBBLEDISH CONTRIBUTOR

Ingredients

- 4 medium-sized bananas
- 200 ml sugar
- 100 g butter (room temperature)
- 3 eggs
- 500 ml plain flour
- 2 tsp baking powder
- 0,5 tsp salt
- 100 ml milk

Instructions

1. Heat your oven to 175°C (approx 350 F)
2. Mix the butter and sugar in a bowl
3. Mix in the eggs.
4. Mash the bananas and mix them with the butter/sugar/eggs
5. Mix flour, baking powder and salt in a separate bowl, then pour the banana-mixture into the flour.
6. Butter a caketray (I use a round one - diameter:23 cm) and sprinkle some flour in the tray to stop the cake from sticking to the tray.
7. Pour in the mixture and put the cake in the middle of the oven.
8. Let it bake for 40-45 minutes and it'll be a bit sticky in the middle. Another 10 or 15 minutes for a 'well-done' version.
9. Let it cool and serve with a nice cup of coffee (and maybe some vanilla ice cream if you like)