Chocolate Banana Nutella cake

NIBBLEDISH CONTRIBUTOR

Ingredients

1 cup brown sugar1 1/3 cup flour1 tsp baking powderpinch salt, 4 large eggs1 block butter [250gm]1 tsp vanilla2 tbsp cocoa powder1/3 cup milk2 tbsp nutella chocolate hazelnuts2 bananas, mashed

Instructions

1, Sift the flour,salt,cocoa baking powder together. 2, Cream the butter and sugar till light.Add vanilla. 3, Add in eggs one at a time. Add nutella and banana. mix well.4, Add half of the sifted flour and add half of the milk,and still to mix. 5, Then add the remain flour and the remaining milk and still well, 6. Spoon into a grease cake tin , and bake in preheated oven at 180 C for 45 mins or till done. 7. Cool, and spread butter icing .