Banana Cake

czas przygotowania: **75 min**

poziom trudności: **średni**



A deliciously moist and soft banana loaf cake made with ripe bananas for natural sweetness and a rich, fruity flavour. Finished with a smooth, sweet icing, this easy homemade bake is perfect for afternoon tea, family gatherings or enjoying with a cup of coffee.

Składniki

For the banana cake:

- Plain flour – 350 g
- Sugar – 125 g
- Butter or margarine – 125 g
- Ripe bananas – 4
- Large eggs – 2
- Gellwe Baking Powder – 1 tsp
- Gellwe Baking Soda – 1 tsp
- Milk – 5 tbsp

For the icing:

- Icing sugar – 100 g
- Water – 2 tbsp

Sposób przygotowania