

Banana and Raspberry Cake

This is great for morning tea or an afternoon snack. If you don't have frozen raspberries, then use blueberries.

Ingredients:

Dry Ingredients

1 cup brown sugar
2 cups self-raising flour
1 teaspoon baking powder

Wet ingredients

150g butter, softened
2 eggs, lightly beaten
2 bananas, peeled and mashed
½ cup milk
½ cup frozen raspberries

Method:

1. Preheat oven to 180°C
2. Lightly grease a 6cm deep, 15cm by 24cm loaf pan.
3. With an electric mixer cream the butter and sugar until pale.
4. Add eggs one at a time beating well. Stir in banana. Sift flour and baking powder over the banana mixture. Add milk and stir well until combined. Gently fold in the frozen raspberries.
5. Spoon mixture into a loaf pan. Bake for 45 to 50 minutes or until a skewer inserted in the centre comes out clean.
6. Cool in pan for 10 minutes then turn out on a wire rack to cool.