



# Banana Bread Recipe

Banana cake, aka banana bread, is one of the easiest cakes to make. Ever. This one is plain but you can jazz it up with your favourite fillings too.

## Ingredients

- 3 very ripe medium [bananas](#) (around 225g/8oz peeled weight)
  - 3 large free-range [eggs](#)
  - 100g/3½oz soft light [brown sugar](#)
  - 150ml/5fl oz sunflower or [vegetable oil](#)
  - 275g/9¾oz white [self-raising flour](#)
    - 1 tsp ground [mixed spice](#)
    - 1 tsp [baking powder](#)

## Method

- Preheat the oven to 180C/160C Fan/Gas 4 and grease and line a 900g/2lb loaf tin with baking parchment or use a loaf tin liner.
- Peel the bananas and mash with a fork. Tip into a large mixing bowl and add the eggs, sugar and oil. Use a fork or whisk to combine.
- Add the flour, spice and baking powder and whisk together until thoroughly combined. Pour into the prepared tin. Bake for 40 minutes, or until the cake is well risen and a skewer inserted into the centre comes out clean.
- Cool in the tin for 10 minutes, then turn out onto a wire rack. Serve warm or cold in slices. Spread with butter if you like.