

BEST BANANA CAKE RECIPE

SUGAR SUGAR CAKE SCHOOL

INGREDIENTS

- 3 Large Bananas
- 375g Plain Flour
- 1 TSP Baking Soda
- 1 TSP Baking Powder
- 170g Salted Butter
- 150g Caster Sugar
- 100g Brown Sugar
- 3 Large Eggs (Room temperature)
- 360ml Full Cream Milk
- 1 TBSP White Vinegar
- 2 TSP Vanilla Extract

***The milk and vinegar can be substituted with 360 ml Buttermilk**



METHOD

1. Preheat the oven to 175 deg Celcius (347 Fahrenheit) or if fan-forced, to 165 C (329 F). Grease and line your cake tin with non-stick baking parchment. *This batch will make a standard height 10 inch round cake, or 2 shorter 8 inch rounds.
2. Mash the bananas and set aside. Sift all the dry ingredients together. Add the vinegar to the milk and allow to stand for at least 5 minutes.
3. In a stand mixer using the paddle attachment, cream the butter and sugars on med-high speed for 3 minutes. Scrape down the bowl, add in the vanilla and continue beating for 2 more minutes.

4. Add in the egg one at a time and continue beating on medium-high speed until fully incorporated and the mixture is pale and creamy. Remember to scrape down the bowl in between to ensure even mixing.
5. Add in the mashed banana and continue mixing on medium until incorporated (approximately 20 seconds).
6. Add in 1/3 of the dry ingredients and gently (low speed) fold it into the mixture. Add in 1/3 of the milk vinegar mixture and gently fold it in. Continue alternating the dry ingredients and liquids into the batter with gentle mixing until all incorporated. Do not overmix the batter. Small lumps in the batter is acceptable and won't affect the cake.
7. Spread the batter into your prepared cake tin(s) and bake for 35-50 minutes (dependant on the tin sizes used). Test with a skewer to ensure that it comes out clean when inserted into the centre of the cake.
8. Allow the cake to cool completely in the tin before removing from the tin.

BAKING TIPS

- **Ensure all ingredients are at room temperature to prevent batter from splitting. If your eggs are still cold, place them in a bowl of warm water for 15 minutes prior to adding to the mix.**
- **Milk and vinegar can be substituted with 360 ml Buttermilk**
- **Use ripe bananas for the best results!**
- **This recipe works quite decently for cupcakes too and can be adapted to be baked in patti pans**
- **We use salted butter in this recipe however you can choose to use unsalted butter instead and add in 1/2 teaspoon of salt**