

# Banana Cake

## INGREDIENTS

2 tsp Lemon Juice plus  
enough milk to make 2/3 of a Cup  
2 1/3 Cups Self-Raising Flour  
1 2/3 Cups of Sugar  
1 tsp Bicarbonate Soda  
1 tsp Salt  
185g (6oz) butter, softened  
2/3 Cup Mashed, very ripe bananas (approx 2 large)  
2 Eggs

## METHOD

Preheat oven to 180c (350F). Grease 2 23cm sandwich tins.

Leave lemon juice and milk for 5 minutes until the milk thickens a little. Sift flour into a large bowl and add sugar, soda and salt. Add softened butter, mashed bananas and milk. Mix well by hand with a wooden spoon, or with an electric mixer at low speed. Add eggs and beat 2 minutes longer.

Pour mixture into sandwich tins bake in moderate oven for about 35 minutes or until cooked when tested with a skewer. Cool for 5 minutes in the tins, and then turn out.

