

# Banana and Nut Slices



## Ingredients:

- 100g Self Raising Flour
- 100g Butter, Plus Extra for Greasing
- 100g Chopped Nuts
- 100g Soft Light Brown Sugar
- 2 Bananas
- 2 Eggs
- 1 Teaspoon Baking Powder: School to Provide



Please bring a 20cm square cake tin and a container to take your banana and nut slices home in.

## Method:

1. Preheat oven 190°C or Gas Mark 5.
2. Grease the cake tin with butter and line the tin with greaseproof paper.
3. Put the butter into a large plastic mixing bowl and add the sugar.
4. Use a white plastic stirring spoon to beat the butter and the sugar until they are very smooth and creamy.
5. Carefully break each egg into a small bowls. Beat them with a fork until they are mixed well.
6. Add the beaten egg a little at a time to the creamed sugar and butter. Each time you add some egg, beat it into the mixture.
7. Peel the bananas and use the claw grip cutting method to cut them into chunks, then place them onto a plate. Mash them well with the back of a fork.
8. Stir the mashed banana into the creamed mixture.
9. Put a sieve over the bowl and sift the flour and baking powder into it.
10. Use a metal tablespoon to stir the flour into the mixture. Do this by turning the mixture over slowly with the spoon.
11. Spoon the mixture into the lined cake tin.
12. Sprinkle the top with the chopped nuts and bake for 20 to 25 minutes.
13. Press lightly on the top of the cake to test it is cooked. It should spring back up.
14. Leave it to cool in the tin for 5 minutes.
15. Hold the greaseproof paper and lift the cake out of the tin.
16. Leave it to cool on a cooling rack, then cut it into slices.

