

## Derwent Hill Cookbook

### No 2

#### Banana Loaf

Here is a recipe for one of our most popular cakes, tried and tested by many visitors and staff. It provides a perfect way to use up ripe bananas.

#### Ingredients

200g (8oz) self raising flour  
1 x 1.25ml (1/4 tsp) bicarbonate of soda  
1 x 2.5ml (1/2 tsp) salt  
75g (3oz) butter  
150g (6oz) caster sugar  
2 eggs, beaten  
450g (1lb) bananas, mashed

#### Method

1. Mix together the flour, bicarbonate of soda and salt
2. Cream the butter and sugar until pale and fluffy
3. Add the eggs a little at a time, alternating with the flour
4. Stir in the remaining flour and bananas
5. Place in a greased and lined 1kg (2lb) loaf tin
6. Bake for 1¼ hours at 180°C, 350°F or gas mark 4
7. Cool on a wire rack and keep for 24hrs before serving, if you can!