








# Easy Banana Cake

						
<b>125g</b> butter	<b>150g</b> caster sugar	<b>1tsp</b> vanilla extract	<b>1</b> Egg (beaten)	<b>2</b> Bananas (mashed)	<b>190g</b> self raising flour	<b>60ml</b> milk

1. Grease and line a tin with paper.



2. Mash the bananas

3. Melt butter, sugar and vanilla in a saucepan over a medium heat.



4. Remove from heat and mix in the mashed bananas.

5. Add a beaten egg and mix well.



6. Stir in the flour and the milk.



7. Pour the mixture into the tin.



8. Bake at 170 C for 35 minutes.

9. Leave to cool on a wire rack.

