

Banana and Sultana Cake

INGREDIENTS:

100g self-raising flour
50g butter
2 large bananas
1 tea sp. mixed spice
80g Sultana
1 egg
1 tea sp. Vanilla essence

DIRECTIONS:

1. Preheat the oven to 350° F, Gas mark 4, 180°C
2. Mash the banana with a fork and mix with the egg.
3. Add the mixed spice, vanilla essence, sultanas and flour, stir well.
4. Line a baking tray with muffin cases and in the mixture evenly, up to half way.
5. Bake for 12-15 minutes. Remove from the oven and cool on a wire rack.



Always remember to supervise children during cooking activities

