

Brilliant banana loaf



Method

1. Heat oven to 180C/160C fan/gas 4. Butter a 2lb loaf tin and line the base and sides with baking parchment.
2. Cream the butter and sugar until light and fluffy, then slowly add the eggs with a little flour. Fold in the remaining flour, baking powder and bananas. Pour into the tin and bake for about 30 mins until a skewer comes out clean. Cool in the tin for 10 mins, then remove to a wire rack.
3. Mix the icing sugar with 2-3 tsp water to make a runny icing. Drizzle the icing across the top of the cake and decorate with banana chips.



Ingredients

140g butter, softened, plus extra for the tin

140g caster sugar

2 large egg, beaten

140g self-raising flour

1 tsp baking powder

2 very ripe banana, mashed

50g icing sugar

handful dried banana chips, for decoration