Recipe - moist banana cake for a fluted cake ring

Ingredients

- **6 ripe bananas** (or another suitable fruit mashed)
- **250 grams butter** (melted)
- **1 cup brown sugar**
- **4 eggs**
- **1/2 cup milk**
- **3 cups self-raising flour** *(or plain flour + 3 tsp baking powder)*
- **1 tsp salt**
- **1 tsp cinnamon** *(optional)*
- **Butter or spray for greasing cake ring**
- **Chocolate bits**

Instructions

- **Preheat oven** to **175°C (350°F)**. Grease your fluted cake ring.
- **Mash bananas** in a bowl. Stir in **melted butter, sugar, eggs, chocolate and milk**.
- **Add flour, salt, and cinnamon**. Gently mix. don't over-mix!
- **Pour into the cake ring**. Bake **35-40 mins** (continually check with a knife after that until comes out clean from middle meaning it's cooked).
- **Cool for 10 mins** in the pan, then turn upside onto a plate.