

Best Ever Banana Cake



Serves: 10

225 g **Chelsea White Sugar**
100 g butter, melted
3 eggs
3 bananas, mashed
125 ml low fat milk
5 g baking soda
150 ml plain yoghurt
300 g plain flour
15 g baking powder

Lemon Cream Cheese Icing

250 g **Chelsea Icing Sugar**
100 g cream cheese
60 g butter, softened
Zest of 1 lemon
2 Tbsp lemon juice

Method

Preheat oven to 180°C bake. Grease or line a 23cm high-sided springform tin with baking paper.

Beat **Chelsea White Sugar**, melted butter and eggs until pale and creamy. Add the mashed bananas and beat well.

Heat milk in the microwave until nearly boiling. Mix in the baking soda then stir into banana mixture. Add the yoghurt, flour and baking powder. Mix well and pour into prepared tin.

Bake for 45 minutes, until cake is cooked in the middle (test with a skewer) and just pulling away from the edges of the tin. Cool in tin for 5 minutes, then release the sides and cool on a wire rack. When cold, ice with lemon cream cheese icing.

Lemon Cream Cheese Icing

In a large bowl, beat **Chelsea Icing Sugar**, cream cheese, butter, lemon zest and lemon juice until light and fluffy.

Variations

- **Banana, Caramel & Walnut:** Add 100g chopped walnuts to cake batter. Ice with caramel icing - melt 60g butter in a saucepan. Add 110g **Chelsea Soft Brown Sugar**, 30ml milk and bring to the boil, then simmer, stirring, for 2 minutes. Cool, then add 120g **Chelsea Icing Sugar** and mix until smooth. Top with extra chopped walnuts.
- **Banana Chocolate Cake:** Add 3/4 cup chocolate chips to batter and ice with chocolate icing.
- **Gluten-Free Banana Cake:** Replace plain flour with gluten-free plain flour and ensure baking powder is gluten-free.



Nutrition

Contains gluten (wheat), dairy and eggs.

Service

Serve at room temperature.

Keeps well for 3-4 days, stored in a cool place in an airtight container. Un-iced cake can also be frozen.

TOTAL COST*	\$8.52
COST PER PORTION	\$0.85
GROSS PROFIT %	70%
SALES TAX %	15%
MIN. SELLING PRICE (per portion)	\$3.27

*Cost based on average wholesale prices February 2018



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