

Banana and Chocolate Cake

I think it only fair that Olly weighs in here. This cake, after all, is his childhood.....(jojo)

This really is a super easy cake to make and I took one back to school every 3 weeks and it never failed to go down a treat. I would say that you should only cook it for about 45 minutes, but essentially, it takes better if the centre is nice and moist. The older the bananas, the better. This cake is also a good way to get rid of a surplus of easter egg chocolate. (Olly)

What on earth is surplus easter egg chocolate?! (jojo)

This cake is super easy as it's made in the blender. It is best kept for a day before serving. By then it will be deliciously moist close-textured cake.

Ingredients

225g SR flour
½ teasp baking powder
40g drinking chocolate
2 eggs
4 tblsp milk
150g caster sugar
100g soft margarine (or butter)
2 small ripe bananas, cut into 5cm pieces
Milk and white chocolate chips or chopped up chocolate of any sort

Method

Oven to 180°C.

Sift the flour, baking powder and chocolate powder into a large mixing bowl. Place all the other ingredients in the blender in the order given. Blend for about 20 seconds on a high speed. The mixture will look curdled. Pour into the dry ingredients in the bowl and mix together by hand.

Turn into a greased 18cm/7inch round cake tin. Bake in a preheated oven for about 1 hour or until cooked in the centre – test with a skewer. Turn out onto a wire tray and leave to cool.

Give it to your 7 year old child to take to boarding school to appease your guilt.
(A bit harsh, jojo! Olly)

