

How to make a Chocolate Chip Banana Cake





Ingredients

100 grams butter

175 grams caster sugar

225 grams self-raising flour

2 large eggs

2 ripe bananas

1 tsp baking powder

2tbsp milk if required

Chocolate chips

Method

1. Weigh out all the ingredients for the cakes carefully.

2. Line a 1lb / 450g loaf tin either with greaseproof paper or tin liner.

3. Place the butter, caster sugar, mashed banana, eggs and flour into a bowl and mix together. Add a little milk if required.

4. Add half of the chocolate chips and stir them in.



6. Put half the mixture into the tin.
7. Sprinkle half of the remaining chocolate chips over the mixture.
8. Pour the remaining mixture into the tin and sprinkle the rest of the chocolate chips on the top.
9. Bake in the oven at 180C / gas mark 4 - for about 1 hour. **Ask an adult to put the cake tin into the oven for you.**



9. Once cooked **ask an adult to take the cake out of the oven.** Be careful they will be **hot**.

*(They should be golden brown in colour and if you insert a knife or skewer carefully into the centre of the cake, it should come out clean. **This must be done by an adult.**)*

10. Leave to cool for a few minutes before removing from the tin and place on a cooling rack. **Ask an adult to do this for you.** Remove the greaseproof paper. Be careful they will be **hot**. Leave to cool for at least half an hour.



Once Cool

Cut a thick slice and enjoy.

Don't forget to help with the clearing away and washing up before you have a slice of cake.

