

# Wibbly Pig's Easy to Make Banana Cake!

Ask a grown up to help you cook this delicious treat, perfect for a tea party.

- 4oz (113g) butter or margarine
- 6oz (170g) sugar (granulated, caster, or mix in some demerara, whatever you have to hand)
- 8oz (226g) self raising flour
- 2 eggs
- 2 large or 3 medium, ripe bananas

- 1) Heat the oven to gas mark 4; 180°C.
- 2) Grease a 2lb loaf tin.
- 3) Mash the bananas with a fork in a small bowl.
- 4) Cream the butter and sugar together and mix in the eggs in a bigger bowl.
- 5) Add the bananas to the eggs, butter and sugar.
- 6) Sieve the flour into the mixture.
- 7) Scrape into the loaf tin and bake for 40 minutes. Then lower the temperature to gas mark 2, 150°C; and cook for a further 30 minutes.

