

Store cupboard Banana Cake

I have sorted out my store cupboard. I took everything out of each shelf and gave it all a good clean. I found some flaked almonds, a mix of pumpkin seeds and cranberries, brown sugar, flour. Immediately I thought I could make a Banana Cake.

<p>250 gr self raising flour (could be gluten free) 250 gr Pure spread 175 gr brown sugar 4 eggs Flaked almonds, cranberries and pumpkin seeds 2 bananas (getting a bit brown!) 1 teasp. Cinnamon</p> <p>Other additions: chocolate drops, cherries, raisins, dried apricots, dates</p>	<p>Put all the ingredients into a mixing bowl, using a hand whisk or a machine beat everything together. If it looks a bit thick add some milk or boiling water.</p> <p>Line a 2lb loaf tin with baking parchment or well grease the tin. You can also make muffins, use a muffin tin lined with paper cases.</p> <p>Once cooked leave to cool and then serve with a cuppa. These cakes will freeze. I made 1 loaf tin and 10 muffins with this mixture.</p> <p>Bake the cake for 40 minutes on 165°C, Gas Mark 4. Muffins take about 15 minutes.</p>
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This recipe has less sugar than you might expect, because of the natural sweetness of the dried fruits and bananas.

If you haven't got self raising flour use plain or wholemeal flour and add 1 teasp baking powder.

For a vegan alternative replace the eggs with 1½ teasp cider or white wine vinegar

