

Banana Cake Loaf

12 slices

   Easy

 up to 10 Min.



Ingredients:

For Banana Cake Loaf:

200 g Dr. Oetker Nona Self-Raising Flour
80 g Caster Sugar
60 g Brown Sugar
100 ml Vegetable Oil
1 tbsp Dr. Oetker Nona Vanilla Flavour
3 Eggs (Large)
200 g Ripe Bananas (Pisang Rastali), mashed
1 tbsp Lime Juice
100 ml Fresh Milk

- 1 Preheat oven to 180°C. Line a 20cm X 10cm loaf pan with greaseproof paper.
- 2 Place caster sugar, brown sugar and vegetable oil in a mixing bowl. Mix at low speed until well combined.
- 3 Beat in eggs, one at a time and add in vanilla flavour.
- 4 Add in bananas with lime juice. Mix at medium low speed until evenly mixed. Pour in the milk and mix well.
- 5 Fold in Dr. Oetker Nona Self-raising Flour, mix at low speed until well combined.
- 6 Pour the batter into the cake pan and bake at 180°C for 70 minutes.

Tips:

Banana cake is ready when the skewer insert in the centre of the cake comes out clean.