

Banana Loaf Cake

Ingredients

- 270 gm - Brown Sugar
- 2 lg - Eggs
- Zest of 1 Orange
- 200 gm - Banana (weight when peeled), Mashed
- 140 gm - Unsalted Butter, Melted
- 280 gm - Flour
- 1 tsp - Baking Powder
- 1 tsp - Bicarbonate of Soda (Baking Soda)
- 1 tsp - Ground Cinnamon
- 1/2 tsp - Ground Ginger
- Pinch of salt
- 50 gm - Dark Chocolate Chopped

Directions

- Preheat the oven to 170 degrees C.
- Prepare cake loaf tin - line it completely with baking paper, and allow the paper to come over the edges, making it easier to remove the cake from the tin.
- Start by placing the sugar, eggs and orange zest in a bowl and whisk with either a handheld or free standing mixer. Whisk in the mashed banana and melted butter.
- In another bowl whisk together flour, baking powder, bicarbonate of soda, cinnamon, ginger and salt and add to the sugar mixture.
- Stir in the chopped chocolate pieces and whisk gently by hand until just combined.
- Pour the batter into the prepared loaf tin and cook for about 50 - 60 minutes. To test doneness, insert a toothpick or paring knife into the center of the cake; when it comes out clean, the cake is done.
- Eat warm or cool, it's yum either way!

