

Doves Farm Banana Cake

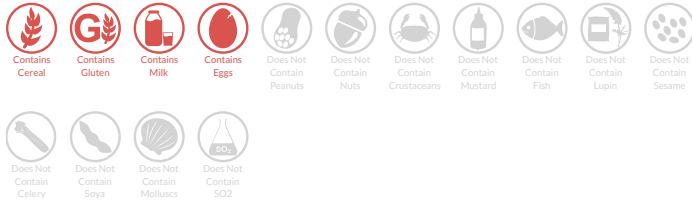
Ingredients

Product	Quantity
Kerrygold Pure Irish Butter 250g	200.00 g
Silver Spoon Granulated Sugar 5kg	200.00 g
Vanilla Extract 6 x 95ml	1.00 g
Organic Self Raising White Flour 25kg	200.00 g
Bananas	2.00 g
5 dozen large caged egg	3.00 g

Serves: 10

Allergy Information

Key: **Contains** **May Contain**

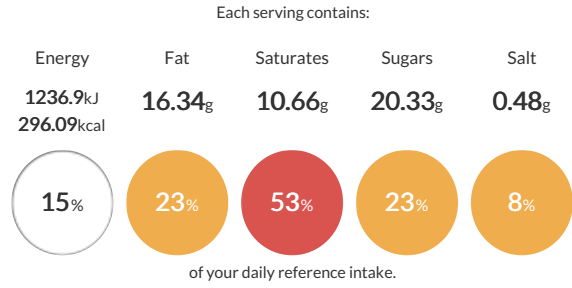


Dietary Information

Key: **Suitable for**



Reference Intake



Nutritional Summary

Energy	1236.9kJ 296.09kCal
Protein	2.12g
Carbohydrates	34.18g
of which sugars	20.33g
Non Milk Extrinsic Sugars	0g
Fat	16.34g
of which saturates	10.66g
Fibre	0.76g
Salt	0.48g
Sodium	0g
Iron	0mg
Calcium	0.01mg
Zinc	0mg
Folate	0.03µg
Vitamin A	0µg
Vitamin C	0.02mg

Method & Recipe Notes

1. Line a 1kg/2lb baking tin with loaf liner or parchment and pre-heat the oven to 190°C (Fan 170°C, 375°F, Gas 5). 2. Put the butter and sugar into a bowl and beat until pale and creamy, beat in the vanilla. 3. Break the eggs into the bowl, one at a time, beating well between each. 4. Add half the flour to the bowl and beat well. 5. Mash the banana, add this to the bowl and beat again. 6. Add the remaining flour to the bowl and mix it in. 7. Tip the mixture into the prepared tin and smooth the top. 8. Bake in the preheated oven for 55–60 minutes. 9. Leave the cake to cool in the tin for 20 minutes then turn it out onto a wire rack.

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