

# Recipe Feature

## Banana Cake with Toffee Sauce

This banana cake recipe is delicious on its own with a nice cup of tea but serve it with toffee sauce and some whipped cream and it becomes a very special dessert indeed!

Portions 12

### Ingredients for Banana Cake

350g	Self-Raising Flour
250g	Baking Margarine
250g	Caster Sugar
4 x	Eggs – beaten
3 x	Ripe Bananas – peeled and mashed
1 Tbsp	Lemon Juice
30ml	Vanilla Essence

### Ingredients for Toffee Sauce

200ml	Double Cream
100g	Dark Soft Brown Sugar
60g	Baking Margarine
170g	Golden Syrup

### Method

1. To make the cake, cream the baking margarine and caster sugar together with the vanilla essence and lemon juice.
2. Fold in the beaten eggs, mashed banana, and flour until fully combined.
3. Pour the cake mix into a greased and lined cake tin (20cm x 30cm) and cook at 180°C for 35 minutes.
4. To make the toffee sauce, boil the double cream, brown sugar, golden syrup, and margarine together. Once boiled, reduce the heat, and gently cook until it has the consistency of maple syrup.
5. Remove the toffee sauce from the heat and spoon two thirds of it over the cooked banana cake and return to the oven for 5 minutes until the sauce is bubbling.
6. Cool the cake in the tin and serve with a drizzle of the remaining toffee sauce with sliced banana and whipped cream if desired.