



## BAKE OFF COMPETITION

# BANANA CHOCOLATE FUDGE CAKE

### INGREDIENTS

- 150g butter
- 200g caster sugar
- 3 eggs
- 1 tsp vanilla essence
- 275g flour
- 2 tsp baking power
- 340ml milk

### FILLING AND TOPPING

- 2 Tbsp cocoa
- 50g brown sugar
- 50g caster sugar
- 20g coconut
- 55g butter
- 2 bananas

1. Preheat the oven to 350°F / 180°C. Bring the butter, eggs and milk to room temperature. Butter an 8 inch/20cm deep round tin with butter – a spring-form tin is good. Line the base with baking paper.
2. Combine the cocoa, sugar and coconut for the filling in a small bowl and melt the butter.

### MIXING AND BAKING

1. Cream the butter and sugar until light and fluffy. Beat in the vanilla essence and the eggs, one at a time.
2. Sift together the flour and baking powder and add them to the mixture in three lots, alternating with the milk.
3. Spoon about 1/3 of the mixture into the prepared tin.
4. Sprinkle on 1/3 of the dry filling ingredients, followed by one of the bananas, sliced, and half of the melted butter, sprinkled over. Repeat this process, then put on the last 1/3 of the cake and sprinkle with the last of the dry filling.
5. Bake for about an hour. Set the timer for 30 minutes to remind you to rotate the tin and don't forget to reset it for another 25 minutes. When it is cooked the cake will still be soft in the center, so the skewer test won't work, but it should smell cooked and be shrinking slightly from the sides of the tin.
6. Cool on a rack for at least 15 minutes to allow it to firm up – and then turn out very carefully.
7. Sift icing sugar over the cake before serving it.