PREP: 20 min
COOK: 40-45 min
SERVES: 8-10

Simple Banana Cake Recipe with Vanilla Lemon Icing

Moist with banana, spiced with cinnamon and finished with no-fuss vanilla and lemon icing, there is so much to love about this cake!

Ingredients

Cake

125g butter, at room temperature

1/2 cup (110g) brown sugar, firmly packed

1 tsp Queen Vanilla Bean Paste

2 large eggs

3 very ripe medium bananas (about 120g each)

1 tbsp milk

1 1/2 cups (225g) self-raising flour

1 1/2 tsp ground cinnamon or Queen Cinnamon Baking Paste

¼ tsp bicarbonate of soda

Method - Cake

STEP 1

Preheat oven to 180°C (160°C fan-forced). Grease a 20cm round cake tin and line the base with non-stick baking paper.

STEP 2

Use an electric mixer to beat butter, sugar and vanilla in a mixing bowl until pale and creamy, scraping down the side of the bowl when necessary. Add eggs one at a time, beating well after each addition until well combined.

STEP 3

Use a fork to mash the bananas on a plate. Add to butter mixture and stir to combine. Stir in the milk. Sift together flour, cinnamon and bicarbonate of soda, add to banana mixture and then use a spatula or large metal spoon to fold together until just combined.

STEP 4

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Ingredients

Vanilla Lemon Icing

1 cup (150g) icing sugar

10g butter, melted

2 tsp Queen Natural Vanilla Extract

2 tsp strained fresh lemon juice

Method - Cake

Spoon mixture into prepared tin and smooth surface with the back of a metal spoon. Bake for 40-45 minutes or until cooked when tested with a skewer. Stand in the tin for 5 minutes before turning onto a wire rack to cool.

Method - Icing

STEP 1

When the cake is completely cool make the Vanilla Lemon Icing. Sift icing sugar into a medium mixing bowl, add butter, vanilla and lemon juice and stir with a wooden spoon until a smooth, thick spreadable consistency. Spread icing over the top of the cake. Serve in wedges.

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