



PREP: 20 min
COOK: 60 min
SERVES: 12

Perfect Banana Cake Recipe

This is our all time favourite banana bread recipe that turns out perfectly, every time! It's deliciously moist and soft with a hint of cinnamon and just the right amount of banana. If you want to turn this recipe it into cupcakes or add some different flavours like nutella or raspberries, scroll to the bottom of the method section for ingredient conversions.

Ingredients

125g unsalted butter, softened
 ½ cup (110g) caster sugar
 ½ cup (110g) brown sugar, firmly packed
 2 tsp [Queen Natural Vanilla Extract](#)
 2 large eggs
 1 cup mashed ripe banana (approx. 2 large bananas)
 100ml buttermilk
 1 ½ cups (225g) self-raising flour
 ½ tsp bicarbonate of soda
 ½ tsp ground cinnamon

Method

STEP 1

Preheat oven to 180°C (fan forced). Grease and line the base and sides of a 20cm round cake tin.

STEP 2

In the bowl of a stand mixer fitted with the paddle attachment, beat butter until smooth and creamy. Add sugars and Vanilla Extract, beat for 3-5 minutes until lightened in colour. Add eggs one at a time, mixing to combine. Add mashed banana and mix to incorporate.

STEP 3

Sift together flour, bicarb soda, salt & cinnamon.

STEP 4

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Ingredients

¼ tsp salt

Method

Add half of the flour mixture, followed by a half of the buttermilk, mixing to incorporate. Add remaining flour and buttermilk and mix until combined. Pour into prepared tin and bake for 60 minutes.

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