



 8 servings

 15 mins prep

 45 mins cooking





# Moist Choc Chip Banana Cake

## INGREDIENTS

110g unsalted butter, softened  
1 cup white sugar  
2 eggs  
1 tsp vanilla  
1 ½ cups plain flour  
½ tsp bicarbonate of soda  
¾ cup milk  
3 ripe bananas, mashed  
½ cup dark choc chips  
½ cup of roughly chopped walnuts (optional)

## DIRECTIONS

1. Preheat oven to 180 degrees Celsius. Grease and line a 20 x 10 x 7cm deep loaf tin with baking paper
2. Beat butter and sugar together with electric beaters until pale and creamy. Add eggs one at a time, and beat until just combined. Add vanilla and beat until combined.
3. Add flour, bicarbonate of soda and milk alternatively. Stir in mashed banana and ¾ of choc chips and walnuts, if using. Stir until combined. Pour mixture into prepared tin, smooth top and sprinkle with remaining choc chips. Bake for 45 minutes or until skewer comes out clean.
4. Stand on wire rack for ten minutes to cool. Serve and slice.

## NOTES