



Panasonic Breadmaker Recipe

Banana & Walnut Cake

Ingredients

100g butter
175g caster sugar
2 large eggs beaten
200g self raising flour sifted
1/2 tsp baking powder
200g ripe bananas
85g natural yogurt
1/2 tsp ground nutmeg
125g plump sultanas
100g roasted walnuts or pecans

1. In a bowl cream together the butter and the sugar until it is light and fluffy, add the beaten eggs a little at a time.
2. Fold in the flour and baking powder.
3. Mash the banana and yogurt until smooth and stir into the mixture.
4. Add the nutmeg, sultanas, and the roasted nuts and mix until smooth.
5. Spoon the mixture into the lined bread pan and set to **BAKE ONLY**, for 1 hour. Test the cake after about 45 mins by pressing the top gently, if it springs back it is cooked. If not then it will need 5 mins longer.