



Banana and vanilla cake



Ingredients

230g of ripe bananas (peeled)
200g of brown sugar
1 vanilla pod
1 pinch of salt
2 eggs
100g of sunflower oil
110g of butter, melted
230g of flour
1 teaspoon of baking powder
Butter for the mould

Preparing

Mix the bananas and sugar. Add the vanilla pulp. Stir in the eggs, oil and butter. Add the flour and baking powder and stir until smooth. Pour into a greased cake or springform pan. Bake for around 40 minutes at 180 °C.

Anrichten

Cooking level

With pre-heat

40 minutes | hot air setting at 180 °C