

Banana & hazelnut cake



SYDNEY MARKETS

Supplying quality fresh fruit & vegetables

Banana & hazelnut cake

Serves: 6–8

Preparation: 20 minutes

Cooking: 55 minutes



melted butter, for greasing

100g hazelnuts

125g butter, softened

$\frac{3}{4}$ cup caster sugar

1 tsp vanilla essence

3 eggs, at room temperature

$1\frac{3}{4}$ cups mashed banana
(approx. 3 large bananas)

1 tsp bicarbonate of soda

2 tbs milk

$1\frac{3}{4}$ cups self-raising flour, sifted

250g light cream cheese, softened

$\frac{3}{4}$ cup icing sugar

1. Preheat oven to 180°C. Grease a 20cm cake pan with melted butter and line base with baking paper.
2. Place hazelnuts onto an ungreased baking tray. Place in oven and roast for 10 minutes. Remove and place hazelnuts on a clean tea towel. Rub to remove as much skin as possible. Place $\frac{1}{2}$ hazelnuts in a food processor, process until finely chopped. Set remaining hazelnuts aside.
3. Using electric beaters, beat butter, sugar and vanilla in a large bowl until light and creamy. Add eggs, one at a time, beating well after each addition. Using a wooden spoon, stir in mashed banana.
4. Combine bicarbonate of soda and milk in a small jug. Using a large metal spoon, fold in flour, processed hazelnuts and milk mixture into banana mixture until just combined.
5. Spread mixture into the cake pan and bake for 45 minutes or until cooked when tested with a skewer. Remove and stand for 10 minutes in pan then turn onto a wire rack to cool.
6. To make icing, beat cream cheese and icing sugar in a small bowl until creamy. Spread icing over cake. Chop remaining hazelnuts and sprinkle over, slice and serve.