



Revv CG Bikerette in the Selby Cuisine group mentioned sugar free banana cake. So here's a variant which might be of interest...

Ingredients:-

4 bananas mashed

2 beaten eggs

About 4 generous handfuls of sultana

3/4 teaspoon of mixed spice

75 g of butter

115g of self-raising flour

Method:-

Mix the eggs and banana together, add the rest and mix it all up. Put it all into a greased and lined cake tin and place in the oven for about 40 minutes at 180 degrees centigrade.