make three:

BY MARGARET JOHNSON

Bunch of banana treats

Sweet and creamy bananas are the basis of many delicious and easy-to-prepare dishes.

BANANA CAKE

Banana cake.

125g butter
250g raw sugar
2 eggs
1 tsp bi-carb soda
2 cups flour
4 very ripe bananas
half-cup walnuts
2 ripe but firm bananas
2 tbsp cinnamon sugar — or combine 2 tsp cinnamon with 6 tsp caster sugar

Cream the butter and sugar until they are a light and fluffy mixture. Add the eggs one at a time and beat them well into the mixture. Mash the soft bananas to a smooth mush and gradually add this to the mixture. At this stage it will look curdled and pretty grim, but fear not. Sift together the flour and the soda. Add the nuts to the mixture. Gradually mix in the flour to give a dropping consistency. Turn the mixture into a loaf tin. Slice the other bananas and arrange these down the top of the cake, scatter with the cinnamon sugar and bake in a 150C oven until the cake is well risen and feels firm to the touch.