

# Sticky Upside-down Banana Cake

## INGREDIENTS

40g unsalted butter, plus extra for greasing

75g light muscovado sugar

½ tsp vanilla essence

2 large bananas

### **For the cake batter**

120g plain flour

1 ¼ tsp baking powder

½ tsp cinnamon

¼ tsp ground ginger

150g golden caster sugar

60g unsalted butter, very soft

2 medium eggs

75ml soured cream

## METHOD

Heat oven to 180C/160C fan/gas 4

Lightly grease a deep 23cm round cake tin, lining the base with baking parchment.

To make the topping, put the butter and sugar in a small bowl and cook until melted and combined.

Add the vanilla and mix together.

Pour the caramel into the cake tin and spread in an even layer.

Cut the bananas in half lengthways and arrange on top of the caramel, cut-side down.

### **To make the batter,**

Put all the ingredients in a large bowl.

Use an electric mixer to beat together on a low speed until the batter is smooth and evenly mixed.

Pour the batter on top of the bananas and level out.

Bake in the oven for 55 mins-1 hr

Allow to cool in the tin for 10 mins before turning out onto a plate.