

Enable Ireland's Recipes for Beginners

Banana Bread and Fairy Cakes

1. Easy Banana Bread

Ingredients

- 225g self-raising flour
- ½ teaspoon salt
- 110g margarine
- 170g caster sugar
- 110g raisins or sultanas
- 2 eggs preferably free range
- 30g choc chips
- 4 - 5 very ripe bananas (approx. 450g weighed without skins)
- Loaf tin – lined with greaseproof paper

Method

- 1) Preheat oven to 180C/350F/Gas Mark 4
- 2) In a large bowl, sieve flour and salt together. Rub in margarine, add sugar.
- 3) Stir in sultanas and choc chips.
- 4) In separate bowl, mash the bananas with a fork, add the eggs, mix well and add to flour. The mix should be a soft consistency.
- 5) Pour mix into tin and spread evenly. Place in oven and bake for approx. 50 mins. Do not open the oven door during cooking time as the bread will collapse.
- 6) When baked allow to cool before removing from tin.

2. Fairy Cakes

Ingredients

- 110g self-raising flour
- 110g caster sugar
- 110g margarine (soft)
- 2 free-range eggs
- 1 teaspoon baking powder

**Icing Ingredients*

- 200g icing sugar
- 2 tablespoons (approx.) warm water or lemon juice
- Small sweets

Method

- 1) Place 12 bun cases into a bun tin.
- 2) Preheat oven to 200C/180C fan/gas mark 6
- 3) Sieve flour and baking powder together.
- 4) Place margarine, sugar, eggs and flour into a large bowl and mix thoroughly together.
- 5) Place large spoons of mix into bun cases.
- 6) Place into oven and bake for approx. 15 mins. until risen and are golden in colour.
- 7) Allow to cool.
- 8) In a small bowl, gradually mix icing sugar with water or lemon juice, mix well and then coat each fairy cake. Decorate with sweets.



Sieve Flour



Make Lemon Icing



Place bun cases in tin



Stir mix