

Warm Banana Pudding Cake with Hot Chocolate Sauce

Serves 8-10

Preparation Time: 20 minutes

Cooking Time: 1 hour

250g unsalted butter

1 cup dark brown sugar, firmly packed

2 cups SR flour

1 teaspoon ground cinnamon

1 teaspoon mixed spice

2 eggs

1 cup mashed banana (approximately 3 bananas)

2 tablespoons raw sugar

¼ cup cream

½ cup dark choc bits

vanilla bean ice cream, for serving

Melt butter and brown sugar together until sugar has dissolved. Mix into flour and spices, and beat in eggs and banana with a wooden spoon. Spoon into a buttered and lined 28cm springform cake tin. Sprinkle with raw sugar and bake at 180°C for 30-40 minutes or until golden brown and a skewer inserted in the centre comes out clean. Allow to cool for 10 minutes before removing from tin. Heat cream and choc bits in a saucepan, stirring until melted. Serve Warm Banana Cake with Hot Chocolate Sauce and vanilla bean ice cream.