

# Gill's Gourmet Gallery

## Quick Banana & Nutella Cake

### Ingredients:

4 black bananas  
2 eggs  
100g soft butter  
140g self raising flour  
1 teaspoon bicarbonate soda  
140g soft brown sugar  
3 tablespoons warm Nutella  
A little milk

### Method:

Line an 8 inch cake tin with a greaseproof cake case.  
In a mixing bowl mash the bananas with a fork.  
Add the eggs and stir.  
Excluding the Nutella add the other ingredients and mix.  
Place the Nutella in a small bowl and stir with a teaspoon until soft and runny, a little milk can be added to help blend.  
Drizzle the Nutella into the cake mixture and stir gently to marble the mixture.  
Spoon the mixture into the cake tin and level.  
Bake in the oven 180c fan for 40 minutes.  
Best served straight from the oven with fresh cream.

