

1 hour

Serves 6-8

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Ingredients:

- 5 (about 450g) ripe to overripe bananas
- 4 eggs
- 1 can (385g) condensed milk
- ½ cup (125g) melted butter
- 1 tsp (5ml) vanilla
- 2½ cups (350g) self-raising flour, sifted
- ½ tsp (3ml) each mixed spice and ground ginger
- 1 tsp (5ml) cinnamon
- Melted chocolate or Caramel Treat, for serving

Method

1. Preheat oven to 180°C.
2. Spray a 23cm bundt tin with non-stick spray. (Dust with a little flour to help with unmoulding).
3. Mash bananas well and mix in eggs.
4. Add condensed milk and melted butter, and mix thoroughly.
5. Combine flour and spices in a separate bowl, and stir wet mixture into dry one to form a batter.
6. Pour into bundt tin.
7. Bake for 30-35 minutes until a skewer inserted in the side comes out clean.
8. Serve drizzled with chocolate or caramel.