

Less than 45 minutes

Serves 8

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Ingredients:

- 1 cup (250ml) butter
- 2 ripe bananas, mashed
- 1 cup (250ml) sugar
- 2 eggs, beaten
- 1½ cups (375ml) cake flour
- ½ Tbsp (7ml) baking powder

Sauce

- ⅔ cup (160ml) butter
- 1½ cups (375ml) sugar
- 1 tub (250ml) cream

- Ice cream or whipped cream for serving (optional)

Method:

1. Preheat oven to 180°C.
2. Heat butter over high heat until foamy. Cool in a mixing bowl.
3. Add bananas, sugar and eggs. Whisk to combine.
4. Sift cake flour and baking powder together and fold through.
5. Bake in an ovenproof dish for 20-25 minutes, or until well browned.
6. For the sauce, heat butter in a large saucepan over high heat until foamy.
7. Add sugar and cream and bring to the boil.
8. Reduce heat and simmer for 5-6 minutes, or until thickened, stirring frequently.
9. Pour sauce over hot pudding and allow to soak in.
10. Serve warm with ice cream or whipped cream, if you like.

Cook's note: This pudding is a potent, sweet one, especially if using overripe bananas. If you don't have much of a sweet tooth, you can choose to use only half the sugar for the

sauce.