

BANANA AND WHITE CHOCOLATE CAKE

Preparation time: 20 minutes
Cooking time: 35 minutes
Use: 2 x 18cm (7in) cake tins

CAKE

- 175g (6oz) unsalted butter
- 175g (6oz) caster sugar
- 3 large eggs
- 2 ripe bananas, mashed
- 250g (9oz) self-raising flour
- 1/2 teaspoon baking powder

FILLING

- 2 bananas
- juice of 1 lemon
- 1 tablespoon rosewater
- 150ml (5fl oz) crème fraiche

ICING

- 200g (7oz) good-quality white chocolate, broken into pieces
- 40g (1 1/2 oz) unsalted butter

Preheat the oven to 180°C/350° F/gas mark 4. Brush the baking tins with melted butter and dust with flour.

Cream together the butter and sugar, whisk in the eggs and the mashed banana. Sift the flour and baking powder into the mixture and fold in well.

Divide the batter between the two tins and bake for about 40 minutes. Leave the cakes in the tins for 10 minutes, then turn out on a wire rack to cool.

To make the filling slice the bananas very thinly and toss in the lemon juice.

Mix the rosewater into the crème fraiche and spread this on to one of the cooled cake rounds, top with the sliced bananas and sandwich the two cakes together.

Melt the chocolate and the butter in a heatproof bowl suspended over a saucepan of barely simmering water.

Spread the melted chocolate mixture evenly over the top and sides of the cake, starting by pouring it into the centre of the top of the cake and spreading it with a palette knife until it begins to dribble down the sides of the cake.



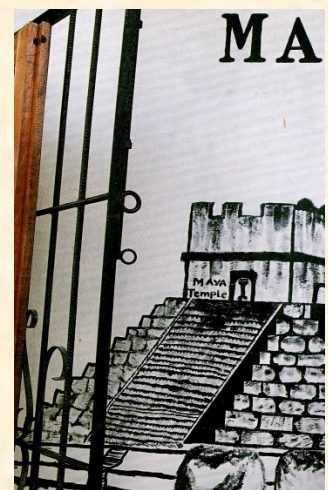
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