

Big Banana Cake

4 cups flour	2 cups mashed over-ripe bananas
2 cups sugar	4 eggs
2 teaspoons baking soda	6 tablespoons milk
2 teaspoons baking powder	300g butter

Lemon Icing

4 tablespoons butter	1 tablespoon lemon juice
Icing sugar to firm mixture	

Melt butter in a large bowl, add sugar, eggs and mashed banana. Mix to combine and sift in flour and baking powder. Dissolve baking soda in milk and add to the mixture. Beat slowly to combine. Increase beater speed and beat for 2 minutes. Pour into a greased and lined 27cm X 34cm roasting dish.

Bake in a moderate oven (180⁰ C) for approximately 50 minutes to 1 hour until a skewer inserted in the middle comes out clean.

Cool and ice.