

Banana Victoria Sponge (Egg Free)



Ingredients:

- 175g - margarine
- 175g - caster sugar
- 150g - Natural Yoghurt
- 2 ripe bananas (mashed)
- 250g - Plain Flour
- 5 tsp - Baking Powder

Icing:

- Strawberry jam & Freshly whipped cream

Method:

1. Preheat oven to around 180 degrees Centigrade (350F)
2. Prepare two non-stick 8 inch round cake pans (or grease and line if not using non-stick)
3. In a mixer if you have one, (or a large bowl if not), combine the sugar and margarine until creamy.
4. Add the yoghurt and mashed bananas, and mix well.
5. Add the sifted flour & baking powder, and fold in carefully.
6. Split between the two tins (around 500g of mix per tin)
7. Bake for around 40 minutes (until a skewer inserted into the middle, comes out clean). Ideally leave in the oven to cool with the door open (to help reduce slight sinking).
8. Add the middle filling when mostly cooled, and then dust lightly with icing sugar.

Notes:

- This is a surprisingly sweet recipe, so don't be tempted to add butter icing (like I did the first time), it'll make it too sickly!