Recipe source: Ma Ma Purcell
Fresh from the garden: bananas, eggs, lemons
Serves: this will make 1 cake
Difficulty: moderate

Ingredients:
- 125 g butter
- 1 cup sugar
- 2 large mashed bananas
- 2 eggs
- 1 1/2 cups SR flour
- 1/2 cup plain flour
- 1 scant (just barely) teaspoon of bi-carb soda
- 1/2 cup milk
- Dash of vanilla

Lemon Icing
- 110g butter
- 2 tablespoons lemon
- 1/2 teaspoon vanilla essence
- 3 cups (470g) icing sugar

Equipment:
- Bar cake tin
- Baking paper
- Electric beater
- Bowl
- Measuring cups
- Measuring spoons
- Masher

What to do: oven 180˚C

- Cream butter and sugar, add vanilla and mashed banana
- Beat well, add eggs one at a time
- Mix in dry ingredients alternately with milk
- Bake in a greased, baking paper lined cake tin in a moderate oven for about an hour
- Ice when cold

Lemon Icing
- Combine butter, lemon juice, vanilla and icing sugar then beat until light and fluffy.
- Add more sugar or lemon juice to adjust the consistency as needed.