

Banoffee Cream Cake

(Gluten Free)

Serves 10-12

Hands-on Time 30 minutes (plus cooling)

Baking Time 35 minutes

Ingredients

Oil for greasing (flavourless e.g. sunflower or vegetable)

130g plus 2 tbsp Light brown sugar

5 Eggs, large

100g Caster sugar

5-6 Bananas, medium-large (ripe)

250g Ground almonds

30g Cornflour

1/8 tsp Fine salt

1tsp Vanilla extract

1/2 portion of Salted Caramel (approx. 150g)

200ml Double cream

Equipment

Scissors

Baking parchment

2 x 20cm Fixed or push bottom cake tins

Knife

2 Mixing bowls

Electric whisk

Spatula

Wire rack

Preheat the oven to 170°C/150°C (Fan)/325°F/Gas mark 3.

Cut two pieces of baking parchment into circles for the bases of the cake tins.

Grease the tins with oil using kitchen paper and line with the parchment.

Sprinkle 1 tablespoon of light brown sugar over the bottoms of each tin.

Peel and halve two bananas. Place them cut-side down onto the sugar in each tin.

Break the eggs and separate the whites and yolks between the two bowls.

Whisk the egg whites until you have a foam. Keep whisking and gradually add the caster sugar until you have stiff peaks.

Clean and dry the beaters.

Peel and add 200 grams of bananas ensuring you break them up into chunks with your hands, along with 130 grams of light brown sugar to the egg yolks. Beat with an electric whisk on a high speed (start off slow to avoid splashing) for at least a minute.

Add the ground almonds, cornflour, and salt to the beaten egg yolks and combine using a spatula.

Add the vanilla extract and stir again using the spatula.

Add a scoop of the egg whites to the cake mix and beat to loosen it up. Add half of the egg whites and fold into the mixture. Add the remaining eggs whites, folding again until there are no specks.

Divide the cake mixture between the two tins and smooth using a spatula. Give the tins one tap on the worktop before placing them on a middle shelf in the oven and leaving to bake for 35 minutes.

When the time is up remove the tins from the oven and leave the cakes to sit for 15 minutes.

Carefully turn the cakes out onto a wire rack and remove the baking parchment. You may need to run a palette knife around the edge of the cakes to loosen the sides. Leave the cakes to completely cool.

When you are ready to assemble the cakes, slice up any remaining bananas that you may have.

In a clean bowl combine the caramel and cream together first by stirring and then by whisking until thick.

Ensuring you have the cakes banana-side up, dollop half of the caramel cream on top one of them.

Add a some slices of banana before topping with the second sponge.

Decorate the top with the remaining caramel cream and banana slices.

Enjoy!