

Sara B.

Banana and Passionfruit Yoghurt Cake

Ingredients

125gm butter
1 cup castor sugar
1 egg
 $\frac{3}{4}$ cup mashed banana
 $\frac{1}{2}$ cup chopped macadamia nuts
 $\frac{3}{4}$ cup yoghurt
2 tablespoons passionfruit pulp
2 cups self raising flour

Passionfruit Icing

1 $\frac{1}{2}$ cups icing sugar
1 teaspoon soft butter
2 tablespoons passionfruit pulp

Method

Line a 25cm round cake tin with baking paper.

Cream butter and sugar until light and fluffy. Add egg. Stir in banana, macadamias, yoghurt then sifted flour.

Spread mixture into the prepared tin, bake for around 40 minutes.
Stand 5 minutes before turning out onto a wire rack to cool.

To make the icing, sift icing sugar into a small bowl. Stir in butter and passionfruit pulp to make a stiff paste. Stir over hot water until icing is spreadable

