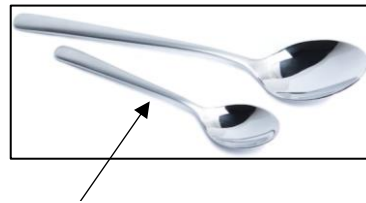
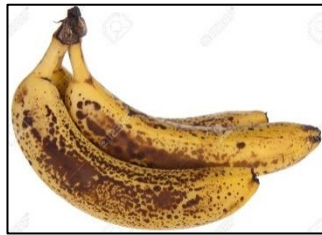


## Recipe 1 - BANANA COMFORT CAKE



### Ingredients

- 125 g butter
- 1 small glass caster sugar
- 2 eggs
- 3 bananas (ripe)
- 200 g light cream
- 2 cups self-raising flour
- 1/2 teaspoon bicarbonate of soda
- 1 teaspoon nutmeg



*teaspoon*

### Preparation

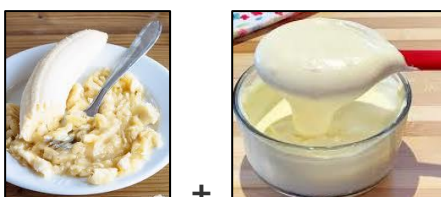
1. Mix the butter and the sugar.



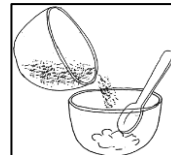
2. Add the eggs and mix.



3. Mash the bananas and mix in the cream.



4. Add to the rest of the mixture.



5. Add the flour, the bicarbonate of soda and the nutmeg to the banana mixture.



6. Mix slowly.



7. Bake at 180°C for 45 minutes.



## Recipe 2 - CHOCOLATE COMFORT CAKE

Difficulty : easy

Preparation time : 20 mins

Baking time : 40 mins

Equipment : a 24 cm round cake tin (well-greased)



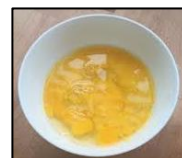
oven

bowl

mixer

### Ingredients

- 1 cup self-raising flour
- 1/3 cup cocoa powder
- 1 cup caster sugar
- 1/3 cup softened butter
- 1/2 cup milk
- 2 eggs (lightly beaten)



preheat = *préchauffer*

grease = *graisser*

mix = *mélanger*

pour = *verser*

bake = *cuire au four*

### Preparation

1. Preheat oven to 180°C (or 160°C fan-forced = *à chaleur tournante*).
2. Grease a 24 cm cake tin and set aside.
3. Place all ingredients into a bowl and with a mixer, mix for 4 minutes.
4. Pour into cake tin and bake for 35-40 minutes or until the cake springs back when lightly touched in the centre.



**Il s'agit d'une recette américaine.**

**Attention ! Les américains mesurent en « cups » (entre autres). Une « cup » correspond à un petit verre à moutarde français.**