

**Name of the recipe: Banana Cake made in liquidizer**

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Make sure you have everything you need and place them on your kitchen counter. This is called "mise en place" (in French) to make sure all the ingredients are available at home and you are not disappointed later if you are half way and you are lacking something. Enjoy!

**Ingredients:**

1. 3 large bananas (or 4 small)
2. 3 eggs
3.  $\frac{3}{4}$  cup of oil
4. 2 cups regular flour
5. 1  $\frac{1}{2}$  cups sugar
6. 1 tablespoon baking powder

**Optional ingredients:**

1. Chopped walnuts
2. Chocolate chips



**Steps to prepare:**

1. Put the bananas, oil, and eggs in a liquidizer.
2. Blend until all the ingredients are well incorporated.
3. In a bowl, mix all the dry ingredients, flour, sugar, and baking powder.
4. Pour the blended mix over the dry ingredients and mix thoroughly with a spoon or spatula.
5. After all is integrated, you may add the chopped walnuts or chocolate chips.
6. Pour the cake batter into a greased 20cm diameter cake tin, or large baking dish.
7. take to a preheated oven.

**Time to bake:** .....40.....minutes. **Temp:**.....180.....°C