

Banoffee Cream Cake

(Gluten Free)

Serves 10-12

Hands-on Time 35 minutes (plus cooling)

Baking Time 1 hour 5 minutes (35 minutes for the cake)

Ingredients

- Oil for greasing (flavourless, e.g., sunflower or vegetable)
- 130g plus 2 tbsp light brown sugar
- 5 large eggs
- 5-6 medium-large ripe bananas
- 100g caster sugar
- 250g ground almonds
- 30g cornflour
- ¼ plus ⅛ tsp fine salt
- 1 tsp vanilla extract
- 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

Method

1. Preheat the Oven

- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3.
- Line the cake tins with parchment and grease with oil. Sprinkle 1 tbsp of light brown sugar over the bottom of each tin.

2. Prepare the Bananas

- Peel and halve 2 bananas. Place them cut-side down on the sugar in each tin.

3. Make the Cake Batter

- Separate the eggs, placing the whites in one bowl and the yolks in another.
- Peel and mash 200g of bananas. Add them to the egg yolks along with 130g of light brown sugar. Beat on high speed for 1 minute.
- Clean the beaters. Whisk the egg whites until foamy, then gradually add the caster sugar until stiff peaks form.
- Add the ground almonds, cornflour, and ⅛ tsp of salt to the egg yolk mixture. Mix with a spatula.
- Add the vanilla extract and stir again.
- Fold in the egg whites in two batches until no streaks remain.

4. Bake the Cakes

- Divide the batter between the prepared tins and smooth the tops. Tap the tins gently to remove air bubbles.

- Bake on the middle shelf for 35 minutes. Let the cakes cool in the tins for 15 minutes, then transfer to a wire rack to cool completely.

5. Prepare the Caramel Cream

- Whip the double cream until stiff. Fold in the salted caramel gently.

6. Assemble the Cake

- Slice any remaining bananas.
- Place one cake layer banana-side up. Spread half the caramel cream on top and add banana slices.
- Top with the second cake layer and decorate with the remaining caramel cream and banana slices.

Enjoy!