

SATURDAY – AFTERNOON TEA
Banana & Almond Loaf



Recipe Ingredients

1	Standard alpine cake mix	Not suitable for GF/LF/VG
2	Bananas diced (can use old bananas)	
200g	Sliced almonds	
3tsps	Brown sugar	
	Icing sugar to decorate	

8:55am after breakfast service, the cake mix should already be made.

1. Increase the oven temperature to 165 degrees.
2. Add diced bananas and half of the almonds to the standard cake mix and mix thoroughly.
3. Pour into a tin lined with cling film.
4. Sprinkle the top with the remaining almonds.
5. Cook in oven for approximately 45 minutes.
6. Test the cake with a knife, if the knife comes out clean it's ready.

10am Turn out of the tin and allow to cool, serve on a chopping board and sprinkle with icing sugar once cooled.