

CHARDONS

DAY 1 - AFTERNOON TEA

Banana & Almond (S) (V) (NF)

Serves: 8 Persons

(More than 8 guests, bake 2 or more cakes depending on numbers)



Recipe Ingredients

- 1 Standard alpine cake mix
- 2 Bananas diced (can use old bananas)
- 200g Sliced almonds
- 3tsps Brown sugar
- Icing sugar to decorate



8:55am (The cake mix should already have been made by the end of breakfast service).

1. Increase the oven temperature to 165°C.
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 remaining almonds on top.
5. Cook in the oven for approximately 45 minutes.
6. Test the cake with a knife. If the knife comes out clean, it is ready.

10:00am

1. Turn cake out of the tin and allow to cool. Serve on a chopping board and sprinkle with brown sugar and icing sugar once cooled.

(VG) , **(LF)** , **(GF)** , **(NF)** – [Please click this link to refer you to the recipe for our “Orange Loaf”](#)