

SIMMONDS TYRES

BRIDGESTONE



ANITA'S WINTER BANANA PUDDING

Georgia's favourite dessert is this Winter Banana Pudding, complete with white chocolate bits and a caramel sauce. I have to experiment with it now to make it gluten free for her, but here's the original recipe. Serve it warm with the caramel sauce, a dollop of icecream and mmmmmmm

Ready in 1 1/4 hours - serves 8

Ingredients

3 medium ripe bananas
1/4 cup water
1 tsp baking soda
150g softened butter
1/2 cup caster sugar
3 eggs, beaten
1 cup plain flour
1 1/2 tsp baking powder
1 cup NESTLE white choc bits

Method

1. Preheat the oven to 180 deg C. Line the base of a deep 22cm cake tin with baking paper.
2. Mash the bananas and place in a saucepan with the water. Bring it to the boil, stirring, then remove from the heat and stir in the baking soda. Set aside to cool.
3. Cream the butter in a medium bowl. Add the caster sugar gradually and beat well after each addition. Beat in the eggs and continue to beat until light and fluffy.
4. Sift the flour and baking powder and stir into the creamed mixture with the white chocolate bits.
5. Fold in the banana mixture.
6. Turn the mixture into the tin and bake for 40-50 minutes until a skewer inserted into the centre of the cake comes out clean.
7. Leave in the tin for 5 minutes, then turn out onto a rack and remove the paper lining.
8. Cut pudding into wedges and serve with warm caramel sauce



Caramel Sauce

75g butter
1/4 cup brown sugar, firmly packed
1 cup cream
1/2 cup NESTLE white melts

1. Combine the butter and brown sugar in a small saucepan.
2. Cook over a low heat, stirring until the butter melts.
3. Stir in the cream and bring just to boiling point.
4. Remove from the heat and add the white melts. Stir until sauce is smooth.
5. Serve hot.