

## SAUNDERS' MALT EXTRACT



Preparation

30  
MINS

Bake Time

40-45  
MINS

Serves

10-12

Difficulty

MEDIUM

# BANANA AND MALT CAKE WITH MALT FROSTING

This cake is fit for a celebration but is definitely not hard to make. Make sure you use ripe bananas for their natural sweetness, and go ahead and pour some extra Saunders' Malt Extract over for a spectacular finish.

## INGREDIENTS

### Banana and Malt Cake

- 250g unsalted butter, softened
- 200g brown sugar
- 4 eggs
- 4 very ripe bananas, mashed
- 400g self-raising flour, sifted
- 1 tsp bicarbonate soda
- 400g Greek yoghurt
- 1/4 cup Saunders' Malt Extract

### Malt Frosting

- 250g unsalted butter, softened
- 150g icing sugar, sifted
- 50g brown sugar
- 1/2 teaspoon sea salt flakes
- 1/4 cup Saunders' Malt Extract

## METHOD

- 1 Preheat oven to 180°C. Grease and line 2x20cm round cake tins with non-stick baking paper. Set aside. Place the butter and sugar in the bowl of an electric mixer and beat until pale and creamy. Add eggs one at a time beating well after each addition. Fold through the mashed banana, flour and bicarbonate soda. Add the yoghurt and Saunders' Malt Extract and fold through until just combined.
- 2 Spoon the mixture into the prepared tins and bake for 40-45 minutes or until a skewer inserted into the centre of the cake comes out clean. Stand for 10 minutes in the tins before turning out on a wire rack to cool completely.

### *To make the Malt Frosting:*

- 3 Place the butter, icing sugar, brown sugar and salt in the bowl of an electric mixer and beat for 4 minutes or until light and fluffy. On low speed, add the Saunders' Malt Extract and beat until combined.
- 4 To serve, place one of the cakes on a serving plate and ice the top. Sandwich together with the remaining cake and ice the top. Drizzle over extra Saunders' Malt Extract (optional).

FOR MORE RECIPE IDEAS VISIT [SAUNDERSMALT.COM.AU](http://SAUNDERSMALT.COM.AU)