

# BANANA BUTTERSCOTCH MUFFINS

3 very ripe bananas

½ teaspoon bicarbonate of soda

125ml vegetable oil

1 teaspoon of baking powder

2 eggs

150g of butterscotch (or chocolate) morsels

250g flour

100g caster sugar

1. Preheat the oven to 200 degrees C/gas mark 6 and line a 12-bun muffin tin with muffin paper.
2. Mash the bananas and set aside.
3. Pour the oil into a jug and beat in the eggs.
4. Put the flour, sugar, bicarbonate of soda and baking powder into a large bowl and mix in the beaten-egg-and-oil mixture, followed by the mashed bananas.
5. Fold in the butterscotch or chocolate morsels, then place equal quantities in the prepared muffin tin and bake in the oven for 20 minutes.

# ORANGE DRIZZLE LOAF CAKE

170g unsalted butter, at room temperature

170g caster sugar

2 medium eggs

170g self raising flour

2 oranges

50g icing sugar

1. Preheat your oven to 180C and grease and line an 8 inch/20cm cake tin
2. In the bowl beat the butter and sugar until pale and fluffy. Add the beaten eggs and beat until smooth. Sieve the flour into the bowl and gently fold through. Add the zest of one orange and the juice of half of the orange into the mixture and fold in until combined.
3. Pour batter into the prepared tin, level and bake for 20-25 minutes until risen and springy to the touch. Prick the cake all over and allow to cool while you make the drizzle.
4. Heat together the sugar and juice of 1 orange, to make the syrup, pour over the loaf and leave to cool in the tin for at least 2 hour, before removing from tin.