

Microwave Banana Pudding



Serves 4

Prep 10 mins

Cooking 10 mins

Easy

Ingredients

100g butter, softened, plus extra for greasing

2 ripe bananas

80g light muscovado sugar

100g self-raising flour

2 tsp ground cinnamon

2 eggs

2 tbsp milk

Serve with icing sugar, strawberries, toffee or caramel sauce & ice cream

1. Put the butter in a 1-litre baking dish and microwave on High for 30 secs-1 min until melted. Add 1½ bananas, mash into the melted butter, then add the sugar, flour, cinnamon, eggs and milk. Mix together well.
2. Slice the remaining banana over the top, then return to the microwave and cook on High for 8 mins until cooked through and risen. Alternatively, cook in the oven at 180C/ Fan 160C/ gas 4 for 30 mins. Serve warm, dusted with icing sugar, if you like, with a drizzle of toffee sauce and a scoop of ice cream and some strawberries.