

Banana Cake

Ingredients

½ teaspoon baking powder
125g butter
½ cup caster sugar
2 eggs
1 tsp vanilla
1 ¼ cup self raising flour
¼ cup corn flour
Pinch salt
1/3 cup milk
3 small bananas

Method

Beat butter and sugar together until light and creamy add eggs and vanilla and beat well. Sift flours and salt together and fold into butter mixture, alternately with milk. Mash bananas well and fold into mixture. Bake at 180°C for 35-40 minutes. Cool then ice with lemon icing (icing sugar, butter, lemon juice and rind),

Caramel Dumplings

Ingredients

Dumplings

1 ¼ cups self raising flour
1 oz butter
1/3 cup white sugar.
1 teaspoon Vanilla
Pinch of salt

Sauce

1 oz butter
1 ½ cups brown sugar
1 ½ cups water
Pinch of salt

Method

Dumplings

Sift flour and salt, rub in butter add sugar and combined milk and vanilla. Stir well.

Sauce

Combine all in large saucepan stir constantly and bring to boil reduce heat and drop in tablespoons of batter. Cover and simmer for 20 minutes.

Serve hot with generous helpings of cream or ice cream.

Creamed Rice

Ingredients

400g tin condensed milk
3 tbsp powdered milk
1 cup rice

Method

Boil rice until soft, drain and rinse in hot water. Pour condensed milk over rice and mix well. Add powdered milk and mix well. May be served hot or cold.