* 140g butter, softened, plus extra for the tin
* 140g caster sugar
* 2 large eggs, beaten
* 140g self-raising flour
* 1 tsp baking powder
* 2 very ripe bananas, mashed
* Cream the butter and sugar until light and fluffy, then slowly add the eggs.
* Fold in the flour, baking powder and bananas.
* Pour into a lined loaf tin and bake for about 30 mins until a skewer comes out clean.
* Cool in the tin for 10 mins, then remove to a wire rack.