

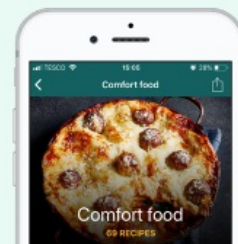
# Banoffee traybake



## Method

1. Heat oven to 180C/160C fan/gas 4. Butter and line a 20 x 30cm baking tin with two strips of criss-crossed baking parchment. In a jug, mash the bananas with a fork, then add the butter and sugar and mix with an electric whisk until smooth and creamy.
2. Add the eggs one at a time, beating well after each addition, then add the vanilla and a pinch of salt. Use a spatula to fold through the flour, yogurt and chocolate chunks. Scrape the mixture into the tin and smooth over the surface. Bake for 30 mins until risen and golden and a skewer inserted into the centre of the cake comes out clean. Cool for 10 mins in the tin, then transfer to a wire rack.
3. Cut the traybake into 12 squares, then top each one with a spoonful of caramel and a banana chip, if you like. Will keep in a tin for up to five days, or in the freezer – without the toppings – for up to a month.

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## Ingredients

- 200g butter, softened, plus extra for the tin
- 2 large ripe bananas (250g peeled weight)
- 250g light brown soft sugar
- 4 large eggs
- 1½ tsp vanilla extract
- 250g self-raising flour
- 100g natural yogurt
- 100g dark chocolate, chopped into chunks
- 100g thick caramel or dulce de leche (we used a can of Carnation caramel)
- 12 dried banana chips, to serve (optional)



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