B A N A N A C A K E

Ingredients
Half a cup of nuts
teaspoon butter
Half a teaspoon of salt
teaspoon cinnamon
1 teaspoon baking soda
Baking powder bag
Half a cup of honey
2 bags of vanilla
3/4 cup of yogurt
3 eggs
3 pieces medium size banana
450 grams of flour

Directions
First we turn on the oven at 180 degrees, then we grease the cake pan with butter and then put butter paper in it. Secondly, we put the bananas in a bowl and we grind them, then we put eggs, vanilla, then we mix them well and after mixing we add yogurt to them, then mix them, then add honey. To prepare the dry mixture: put in a bowl the flour, salt, cinnamon, baking powder, baking soda, then mix the ingredients, then add the dry mixture to the liquid mixture and mix them all, then put the walnuts, then pour the mixture into the mold and put it in the oven for 40 minutes, and after 40 minutes have passed We open the oven and check the cake if it is wet. Leave it for three minutes. If it is dry, we take out the cake and remove the butter paper from it, then leave it until it cools, then it is ready and decorate with honey.

C H E F O M A R

Bon Apetit!