



Spiced Pineapple Banana Cake (inspired by Olive Magazine)

Serves 10-12

Prep Time: 1 Hour 20 Mins

INGREDIENTS

butter for the tin
soft light brown sugar 150g
eggs 2 medium
bananas 1 ½, mashed
sunflower oil 75ml
olive oil 55ml
vanilla bean paste or vanilla extract
1 ½ tsp
Jars of Goodness rose harissa 2 ½
tsp
self-raising flour 150g
bicarbonate of soda ¼ tsp

ground cinnamon 3/4 tsp
ground ginger 3/4 tsp
pecans 55g, finely chopped
tinned pineapple 150g, finely
chopped, juice from the tin reserved

FOR THE ICING

butter 100g, softened
icing sugar 125g
pineapple juice from the tin, 1 tbsp
ground cinnamon 1 tsp
Jars of Goodness rose harissa 1 tsp
chopped pecans to decorate

METHOD

1. Butter a 900g loaf tin and line the base with a strip of baking paper. Heat the oven to 180C/fan 160C/gas 4.
2. Use an electric mixer to beat together the sugar and eggs until light and fluffy. Add the bananas, oils, vanilla and harissa. Beat to combine, then sift in the flour, bicarbonate of soda and spices, folding it all together with a metal spoon. Sprinkle in a pinch of salt, and add the pecans, pineapple and 2 tbsp of juice, reserving the rest for the icing. Mix together until it forms a thick but runny batter that is easy to pour – add a little more pineapple juice if it gets too stiff.
3. Pour into the tin and bake for 1 hour or until a skewer poked into the middle comes out clean. The cooking time can vary depending on the liquid content of the fruit – if it needs longer, cover the top with foil to stop it burning. Leave to cool in the tin for 20 minutes before turning out onto a wire rack to cool completely.
4. To make the icing, beat the butter and sugar together in an electric mixer until pale and fluffy. Add the pineapple juice, cinnamon and harissa, and beat again to combine. Spread over the cooled cake, sprinkle with pecans and serve.