Accra Banana Peanut Cake

Ingredients

- 4 cups + 3 1/2 Tbsp flour
- 4 tsp. Baking powder
- 1 1/2 tsp cornstarch
- 1 tsp salt
- 1/2 tsp baking soda
- 10 oz unsalted butter
- 2 cups sugar
- 4 eggs. Lighly beaten
- 8 bananas
- 1/2 cup peanuts, coarsely chopped

  Optional topping

- 1/4 cup sugar
- 1/2 tsp cinnamon

Directions

Preheat oven to 350F. Grease a 9" x 13" pan

Sift flour, baking powder, cornstarch, salt and baking soda together into a large bowl.

Using an electric mixer, cream the butter and the sugar together. Add eggs and mix well.

Peel bananas and place in a separate bowl. Mash well. Mix in peanuts.

Add the flour mixture and the banana mixture to the electric mixer bowl. Mix until combined.

Place cake in the oven and bake until the cake is done, about an hour. Optionally mix the remaining sugar and cinnamon and sprinkle on top of the cake while still hot.