

# Solomon Islands

## Miriuma Banana Cake

Banana cake is a popular Australian treat and Uma from Kolobangara village grows lots of bananas, but eggs and butter are a boat ride away.

To make Uma a banana cake, volunteer Miriam created a new recipe using local ingredients. The result is *Miriuma banana cake*, a recipe with non-perishables and coconut milk that can be baked in an island-style drum oven, standard oven or even a rice cooker.



### Ingredients

- 4 medium ripe bananas, mashed
- 1 cup coconut milk or cream
- 1 cup sugar
- 2 cups plain flour
- 4 tsp baking powder

### Method

- Preheat oven to 180°C and grease a 20cm cake tin or loaf.
- Add bananas, coconut milk, sugar and mix well.
- Mix flour and baking powder, and add to banana mixture.
- Bake for 40 minutes or until cake slightly falls away from side of cake tin.

### Tips

- This dish can also be made in a rice cooker or Solomon Islands-style drum oven.
- To make a chocolate banana cake, add a third of a cup cocoa powder to the flour and baking powder mix. Also, you may wish to reduce the quantity of sugar to make a less sweet version of this cake.



Honiara Central Market in Solomon Islands.  
Photo: Harjono Djoyobisono, 2020.