Moist Banana Cake

Ingredients
2 eggs
½ cup buttermilk
100ml extra light virgin olive oil
1 tspn vanilla essence
2 ripe bananas, mashed
½ cup lightly packed brown sugar
½ cup caster sugar
1-1/4 cups self raising flour
¼ cup plain flour

Cream cheese icing
200gm cream cheese, at room temperature
1 tspn finely grated lemon rind
¾ cup pure icing sugar, sifted
1 tspn fresh lemon juice
Shredded coconut, to top cake

Method
Preheat oven to 180ºC (160º if fan forced).
Whisk eggs, buttermilk, oil and vanilla essence in a medium bowl until well combined.
Stir in banana.
Add the brown sugar and caster sugar and stir until combined.
Sift the combined flours over the egg mixture and stir until well combined.
Pour into greased 11 cm x 21 cm loaf pan.
Bake for 40 to 45 minutes until skewer inserted into the middle of the cake comes out clean.
Set aside and cool, then turn out onto a wire rack and cool completely.

Icing
Using an electric beater, mix the cream cheese and lemon rind in a bowl until smooth.
Gradually add the icing sugar and the lemon juice until well combined.
Spread over the cake and top with the shredded coconut.

Notes
 If the cake appears to be getting too brown, cover with foil to stop it over browning.