



COCONUT BANANA CAKE

-  **Prep: 15 minutes**
-  **Cook: 35-40 minutes**
-  **Serves: 6-8**

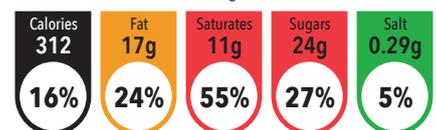
INGREDIENTS:

- 140g unsalted butter, softened
- 140g dark brown soft sugar
- 2 large eggs
- 3 small ripe bananas, mashed (280g)
- 65g coconut flour
- 75g gluten free self-raising flour
- ½ tsp gluten free baking powder
- ¼ tsp **LoSalt**

METHOD:

1. Preheat the oven to 180°C, gas mark 4. Grease and line a 900g loaf tin.
2. Using an electric hand whisk, beat together the butter and sugar until pale and fluffy.
3. Whisk in the eggs 1 at a time, then stir in the mashed bananas.
4. Fold in both flours, baking powder and **LoSalt** then spoon into the prepared tin.
5. Bake for 35-40 minutes until a skewer comes out clean.
6. Cool slightly before removing from the tin.

Each serving contains



of your guideline daily amount

COOKS TIP:

This is a great way to use up bananas that are perhaps too ripe to eat.