

Banana Cake (SCD)

Preparation Time: 10 min

Cooking Time: 60 min

Servings: 16

Ingredients

2 cups Chestnut flour
1 tbsp Gluten free baking powder
¼ tsp Salt
½ cup Ghee
1 cup Honey
4 Large eggs
1½ cups Bananas, mashed
½ cup Walnuts, chopped (optional)



Method

Preheat the oven to 165C.

Use a small amount of ghee to grease a 20cm square cake tin. Line base and sides with baking paper.

Sift the flour, baking powder and salt into a large bowl.

If you prefer your cake with a fine, even texture then process the banana using a stick blender, hand beater or food processor until smooth.

Melt the ghee and add to the flour mixture. Add the banana, honey and eggs and mix to combine.

If you like nuts in your banana cake, now is the time to mix in the chopped walnuts.

Pour mixture into the prepared tin and bake for 60 minutes or until a skewer inserted into the centre of the cake comes out clean.

Allow to cool slightly and then turn out onto a wire rack to cool completely.