

## Banana Snack Cake

### *Ingredients*

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- 1 1/2 cups fork mashed, ripe banana (about 3 medium bananas)
- 1/3 cup palm sugar
- 1/4 cup canola or grapeseed oil
- 1/4 cup 1% milk 2 large eggs
- 1 tablespoon vanilla extract
- 1 3/4 cups Basic Flour Blend (recipe below)
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- 1/2 teaspoon xanthan gum
- 1/4 teaspoon kosher salt
- 3/4 cup unsweetened carob chips
- For Basic Flour Blend:
  - 1 cup sorghum flour
  - 1 cup garbanzo fava bean flour
  - 1/2 cup potato starch
  - 1/3 cup tapioca starch

### *Directions*

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Preheat oven to 350F. Lightly spray a 9x13 inch baking dish with cooking spray. In a medium mixing bowl, whisk together mashed banana, palm sugar, oil, milk, eggs, and vanilla extract. In a separate bowl, whisk together the flour blend, baking soda, cinnamon, xanthan gum, and salt. Dump dry ingredients onto wet ingredients and mix until combined. Stir in carob chips.

Pour batter into the prepared pan. Bake for 15 – 18 minutes until snack cake is firm and a toothpick tests clean. Let cool completely in baking pan on a wire rack before slicing. Freeze individual pieces for an easy snack for lunches, enjoy with a cup of afternoon tea, or serve as a breakfast cake.

For Basic Flour Blend:

Mix well; store in an airtight container in the refrigerator.

**Thanks for Submitting..... RaQheal Zqwami**