

# Dairy-Free Banana Cake (8 Slices)



## Ingredients

- 3 large ripe bananas
- 2 eggs, beaten
- 4 tbsp mild-tasting oil, plus extra for greasing
- 4 tbsp plain soya yogurt
- 1 tsp vanilla essence or extract
- 200g plain flour
- 2 tsp baking powder
- 1 tsp bicarbonate of soda
- 70g caster sugar

## Method

1. Heat the oven to 180C/ 160C fan. Grease and line a 2 lb/ 900g loaf tin with baking paper.
2. In a jug or bowl, mash the bananas with a fork, then add the beaten eggs, oil, yoghurt and vanilla. Stir thoroughly to combine.
3. In another bowl, mix the flour, baking powder, bicarbonate of soda and sugar. Pour the banana mixture into the flour mixture and stir well, then scrape into the lined tin. Cook for 40 minutes, or until risen and lightly golden. Leave to cool in the tin for 10 minutes and then turn out and place on a cooling rack or plate.

