



## *Aya's revenge\*1 cake*

*(11cm x 21cm loaf pan / 18 cm diameter cake tin)*

Equipment: Mini chopper or food processor

Ingredients:

For cake

1 plantain banana

2-3 ripe bananas

3 eggs

2 tablespoons maple syrup or 10 small dates (chopped finely)

½ cup coconut flour

1 teaspoon baking soda

¼ cup coconut oil - melted

1 teaspoon apple cider vinegar

(optional) pinch of cinnamon, vanilla beans

For caramel sauce

¼ cup coconut cream

2 tablespoons coconut sugar or maple syrup or honey (or combination of 2)

1 tablespoon cacao butter

1 tablespoon cacao powder (optional)

\*1 The story behind its naming:

I gave this cake to one of our relatives, who rejected tasting it once before. I told him it was a **chocolate** cake and he loved it. (without knowing that was a same "**BANANA** cake". )



Direction

For cake

- 1) Preheat the oven to 180 °C
- 2 )Peel plantain banana and mash in a mini chopper or food processor.
- 3) Add everything except for oil, vinegar and mix well.
- 4) Add oil, vinegar and mix well. Pour onto the greased or cooking sheet patched tin and bake for 35 minutes. (or until it becomes golden brown)
- 5) After cooling the cake, spread the caramel sauce on it.

For caramel sauce (make this while cake is being baked.)

- 1) Put everything in a small pot.
- 2) Cook with medium heat until it gets desired thickness. (stir constantly to avoid burning.)