



Australian Tropical Bushfood Orchard

Gluten Free Banana Cake with Davidsons Plum powder

Ingredients

120g butter
180g sugar
4 eggs
4 mashed bananas (very ripe)
1tsp Bi carbonate (gluten free)
2 tbl warm milk
200g almond meal
100g gluten free SR Flour
2 tbl Davidsons Plum Powder

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Method

Grease a cake tin (23cm)
Cream the sugar and butter in a mixer
Add the eggs, bananas and bi carbonate
Mix in the blended flours and the milk alternately
Pour into prepared tin and add the dried Davidsons plum powder and stir through to create a swirl of red sprinkles thru the mix.
Bake in a slow oven for about 45-50min.
When just firm, turn off the oven and allow to cool slowly with oven door open. Serve with a dollop of cream with a tsp of Davidsons plum powder sprinkled over the top.