

BANANA BREAD CAKE

Banana Bread Cake

Lower Saturated Fat, Lower Sodium, Vegetarian

Serves: 10 (Serving = 1/10th of the cake)

Nutrition (per serving)

Calories: 164	Total Carbohydrate: 26
Total Fat: 6 g	Dietary Fiber: 1 g
Saturated Fat: 2 g	Total Sugars: 14 g
Sodium: 133 mg	Protein: 2 g

Ingredients

- 3 ripe bananas
- $\frac{1}{4}$ cup brown sugar, packed
- 2 Tablespoons canola oil
- 2 Tablespoons milk
- 1 egg
- $\frac{3}{4}$ cup + 2 Tablespoons all-purpose flour
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ teaspoon cinnamon
- $\frac{1}{4}$ cup + 2 Tablespoons mini chocolate chips

Directions

1. Preheat oven to 350 degrees Fahrenheit.
2. Spray 9" cake pan with non-stick spray with flour.
3. In a large bowl, mash bananas with fork until mostly smooth.
4. Add brown sugar, oil, milk and egg. Stir until well combined.
5. Add flour, baking soda, salt, and cinnamon to batter. Stir until well combined.
6. Fold in a $\frac{1}{4}$ cup of chocolate chips into batter.
7. Pour batter into cake pan. Top with remaining chocolate chips.
8. Bake for 20-22 minutes, or until toothpick inserted comes out clean and edges are light golden.