

Strawberry Banana Cake

Recipe by Joy McCarthy from Joyous Health

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Ingredients:

- 1 cup brown rice flour
- 1/2 cup coconut flour
- 1 tsp baking powder
- 1 tsp baking soda
- 1 tsp ground cinnamon
- 1 tsp vanilla extract
- 1/2 cup of real maple syrup
- 1/2 cup extra-virgin olive oil
- 2 eggs
- 2 cups chopped strawberries
- 1 tsp coconut oil
- 1 banana, sliced into rounds

Instructions:

1. Preheat oven to 350F degrees. Grease a 9 inch springform or tart pan with coconut oil.
2. In a large bowl combine all the dry ingredients: flours, baking powder, soda and cinnamon.
3. In another bowl, combine the wet ingredients: vanilla, maple syrup, olive oil and eggs.
4. Add the wet ingredients to the dry ingredients. Do not over-mix. The batter will be a bit crumbly but you shouldn't see any dry bits. Fold in the chopped strawberries.
5. Spoon the mixture into the pan and smooth out the top. Decorate the top with banana slices.
6. Bake for approximately 30-35 minutes or until a fork inserted comes out clean. Check cake at around 25 minutes. If it is starting to brown on the top cover with tin foil so it doesn't burn.
7. Remove from oven when done and set on a cooling rack for 20 to 30 minutes before slicing. Serve with coconut yogurt or coconut ice cream!

Notes:

Serves 8-10. If you don't have coconut flour, this cake works with brown rice flour too. This cake is the texture of coffee cake.