

Gluten Free Banana and Date Cake

- 3 ripe bananas, mashed*
- 1 tsp egg replacer (Orgran Egg Replacer) plus 2 Tbsps water*
- 2 Tbsps agave nectar*
- 6 Tbsps vegetable oil (sunflower or coconut)*
- 1 Cup rice flour*
- ¾ Cup All purpose gluten-free flour*
- 2 tsps ground cinnamon*
- 2 tsps baking powder*
- 1 tsp baking soda/ bicarb*
- ½ cup pineapple or apple juice*
- ½ cup pitted and chopped dates*

Cream together the egg replacer and water. Blend in the mashed bananas, agave and vegetable oil. Mix in the juice. Add all the dry ingredients to the mixture and mix well until they are well incorporated. Add the chopped dates and mix. Pour into a greased and floured cake pan and bake on the middle shelf of a pre-heated oven at 180°C / 350°F for about 45 minutes until golden. When the cake starts to pull away from the sides of the pan it is done.

<http://mymezzaluna.com>