



Oma's Easy Banana Bread Recipe (vegan)

Ingredients:

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- 2 cups all-purpose flour
- 1½ tsp baking powder
- ½ tsp salt
- 1 tsp baking soda
- 4 ripe bananas
- ¼ cup light tasting olive oil or other vegetable oil
- 1 cups granulated sugar
- ¼ cup extra-strong coffee (or water)
- 2 tsp rum or 1 tsp vanilla extract
- ½ cup broken walnut pieces (optional)
- 1 tsp powdered sugar for sprinkling on top of finished cake

Instructions:

1. Preheat oven to 350°F
2. Prepare your Bundt pan by spraying with a vegetable spray
3. Into a small bowl, sift together the first four dry ingredients.
4. Into a large bowl, mash the bananas. Stir in the oil, sugar, coffee and vanilla extract until well mixed. Add the dry ingredients and stir until combined. Stir in the walnuts.
5. Spoon batter into prepared Bundt pan and smooth the top.
6. Bake for 45 - 50 minutes or until a wooden toothpick inserted into the centre comes out clean.
7. Let cool in the pan for about 10 minutes before inverting onto a wire rack. Let cool completely.
8. Put 1 tsp of powdered sugar into a small sieve and dust over the top of the cake.
9. Serves 8 - 10