



LOW CARB BANANA & STRAWBERRY CAKE

INGREDIENTS

- 4 small ripe bananas
- 1 cup wheat flour
- 1/2 cup buckwheat flour
- 1/4 cup coconut oil
- 2 tbsp. stevia/xylitol
- 1 egg
- 1 tsp. baking powder
- 10 strawberries, halved

STEP BY STEP

1. Pre-heat oven to 350°F.
2. Peel the bananas and blitz them in a food processor or high-speed blender until smooth.
3. Add in the egg, oil and xylitol, then mix again. Next, add in the flours and baking powder, and blitz until a smooth batter is formed.
4. Transfer the batter into a greased or silicon cake tray. Place the halved strawberries on top and bake for around 60 minutes, until the cake is golden brown and cooked through.



Serves 16

