



## Gluten free banana, walnut and chocolate loaf cake

### Ingredients

- 80ml sunflower oil or melted coconut oil
- 170g honey
- 2 eggs, lightly beaten
- 3 very ripe bananas, mashed
- 60ml coconut milk or almond milk
- 1 teaspoon vanilla extract
- 2 tablespoons ground flaxseed
- 1 teaspoon gluten free baking soda
- 3 teaspoons cinnamon
- 1/2 teaspoon salt
- 225g gluten free plain flour
- 50g walnuts, roughly chopped
- 50g chocolate chips

### Method

- 1.** Preheat oven to 180C/160C fan
- 2.** Grease a loaf tin and line with baking parchment
- 3.** Mix until well combined and pour into the prepared loaf tin
- 4.** Bake for one hour
- 5.** Cool in the loaf tin for 20 minutes, then transfer onto a wire rack until fully cooled