

Banana Zucchini Cake

Author: Amber Gibson



Makes 12 servings
Serving size: 1 slice
Protein per serving: 1 g
Calories per serving: 197

Ingredients:

- 240 g Taste Connections Multi-baking Mix
- 1/2 tsp Baking Powder
- 1 tsp Baking Soda
- 1 tsp Salt
- 1 tsp Cinnamon, ground
- 1/2 tsp Ginger, ground
- 4 TBSP Butter, regular or unsalted
- 3/4 c Sugar, Brown, packed
- 1 egg(s) Egg
- 160 g Banana, fresh, peeled, medium, mashed
- 1/4 c Sour Cream
- 1 tsp Vanilla Extract
- 1 c Shredded Zucchini
- 1 TBSP Sugar, White Granulated
- 1/2 tsp Cinnamon, ground

Instructions:

1. Preheat oven to 350 degrees. Spray an 8x8 pan with cooking spray. Set aside.
2. In a medium bowl combine the multi-baking mix, baking powder, baking soda, salt, cinnamon, and ginger. Lightly whisk to incorporate and set aside.
3. In the bowl of a stand mixer with the paddle attachment add the softened butter, brown sugar, and egg. Mix on medium low speed until combined. In a small bowl mix together the bananas, sour cream, and vanilla with a fork. Add to the egg mixture and mix on medium speed just until combined. It will look a little grainy and that is ok.
4. Add the dry ingredients to the wet ingredients and mix on medium speed until well combined, scraping the bowl with a spatula when necessary. Remove bowl from mixer and fold in the shredded zucchini with a spatula. Pour into prepared pan. Combine the cinnamon and sugar in a small prep bowl and lightly mix to combine. Sprinkle cinnamon sugar on top of cake batter. Bake for 30-35 minutes or until a toothpick pushed in the center comes out clean.

Notes:

You can use coconut milk yogurt in place of the sour cream if you wish—adjust protein and calories.