

BANANA BREAD CAKE

Lower Saturated Fat, Lower Sodium, Vegetarian

Serves: 10 (Serving = 1/10th of the cake)

Nutrition (per serving)

Calories: 164

Total Fat: 6 g

Saturated Fat: 2 g

Sodium: 133 mg

Total Carbohydrate: 26 g

Dietary Fiber: 1 g

Total Sugars: 14 g

Protein: 2 g

Ingredients

- 3 ripe bananas
- $\frac{1}{4}$ cup brown sugar, packed
- 2 Tablespoons canola oil
- 2 Tablespoons milk
- 1 egg
- $\frac{3}{4}$ cup + 2 Tablespoons all-purpose flour
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ teaspoon cinnamon
- $\frac{1}{4}$ cup + 2 Tablespoons mini chocolate chips



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Directions

1. Preheat oven to 350 degrees Fahrenheit.
2. Spray 9" cake pan with non-stick spray with flour.
3. In a large bowl, mash bananas with fork until mostly smooth.
4. Add brown sugar, oil, milk and egg. Stir until well combined.
5. Add flour, baking soda, salt, and cinnamon to batter. Stir until well combined.
6. Fold in a $\frac{1}{4}$ cup of chocolate chips into batter.
7. Pour batter into cake pan. Top with remaining chocolate chips.
8. Bake for 20-22 minutes, or until toothpick inserted comes out clean and edges are light golden.



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