

Banana and Dark Chocolate Chip Loaf Cake



Ingredients

- 250g self-raising flour
- 100g raw cane sugar
- 2 tablespoons date syrup
- 3 teaspoons baking powder
- Pinch of salt
- 1 teaspoon ground cinnamon
- 3 ripe bananas
- 100ml soya milk
- 3 tablespoons olive oil
- 1 tablespoon flaxseed (mixed with 3 tablespoons water)
- 100g dark chocolate chips

Method

1. Preheat the oven to 180°C and line a loaf tin with parchment paper
2. Sift the flour into bowl and add the baking powder, cinnamon, salt, sugar and date syrup.
3. Mix all ingredients together.
4. Peel and chop bananas and blend with soya milk and olive oil (preferably in a blender).
5. Prepare flaxseed with water and set aside.
6. Pour blended banana mix over dry ingredients, add flaxseed and chocolate chips and mix well together.
7. Pour into loaf tin and bake for about 45 minutes until an inserted skewer comes out clean.
8. Transfer to wire rack to cool.