

# Vegan Banana Cake

**Makes: 1, 8" x 8" pan**

## Ingredients

Banana Purée (blended or mashed banana): 8 oz.

Cake Flour: 2 cups

Sugar: 1 cup

Cocoa Powder: 2 Tbsp.

Vegetable Oil: ¼ cup

Water: ¼ cup

Baking Soda: 1 ¼ tsp.

White Vinegar: 3 tsp.

Salt: ¼ tsp.

Mini Vegan Chocolate Chips: ¼ cup

Powdered Sugar: 1 ⅓ Tbsp.

## Instructions:

1. In a mixing bowl, mix all ingredients together except for the chocolate chips.
2. Pour batter into a greased 8" x 8" pan.
3. Evenly sprinkle chocolate chips over the cake batter.
4. Bake at 350°F for 35-37 minutes.
5. Cool completely.
6. After the cake has completely cooled, sprinkle the top with a dusting of powdered sugar.