



Cake banana nuts

- 100g butter
- 1 pot of yogurt (I like greek yogurt)
- 2 ripe bananas
- 1 egg
- 1/2 cup coconut blossom sugar
- 1 cc vanilla
- 1 cup T65 flour
- 1/2 cup of nut flour
- 1 good cup of crushed walnuts
- 2 tbsp baking yeast

- Take the butter out of the fridge so that it is 'melting' at room temperature
- Add the egg and sugar
- Then add the flours with yeast and vanilla
- Add the yogurt and mix well
- Crush the ripe banana with a fork and add to the mix
- Add the crushed walnuts and mix well
- Pour into cake pan
- 40 minutes in the oven at 170C (the duration depends on your oven, so check the cooking status as of 35 minutes)

Enjoy your treat!!!

JACQUELINE SHUM

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