Banana Cake

INGREDIENTS:
1 gluten-free yellow cake mix
3 ripe bananas, mashed
1 teaspoon cinnamon
1 teaspoon baking soda
1/2 cup cold water
2 eggs
3/4 cup avocado oil

ICING:
1/2 cup Miyoko's Vegan Butter, melted
1/4 cup almond milk
1/4 cup coconut sugar or
golden monk fruit sweetener
2 cups organic powdered sugar

DIRECTIONS:
Preheat oven to 350° Fahrenheit.
Add all the cake batter ingredients
to a bowl and mix to combine.
Grease a 9x13 inch glass pan, then place
parchment on top. Pour batter into
pan, place in the oven, and bake for 30
minutes.

ICING DIRECTIONS:
In a sauce pan, melt the butter
with coconut sugar and milk, stirring
constantly and bring this mixture to
a boil. Take off the stove and let cool
for 7-10 minutes. Add in the powdered
sugar, whisking constantly until
combined. Pour the warm mixture over
the cake and let cool completely. Enjoy!

Cooking Time: 30-40 Minutes

Serving Size: 20

Cooking Appliance: Oven

Notes:

Recipe inspired by Pam Spring Feldeisen.