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## BANANA CAKE

**YIELD:** Two 10-inch (25-cm) round cakes

### Ingredients

- 4 cups (792 g) granulated sugar
- 6 cups (720 g) all-purpose flour
- 1 tablespoon plus 1 teaspoon baking soda
- 2 teaspoons salt
- 2 tablespoons white vinegar
- 2 cups (480 ml) unsweetened soy or almond milk
- 1 tablespoon Madagascar bourbon vanilla extract
- 1½ cups (320 ml) vegetable oil
- 4 ripe bananas

### Preparation

1. Preheat the oven to 350 F (175 C). Grease two 10-inch (25-cm) round cake pans with pan spray and set aside.
2. In a stand mixer fitted with the whip attachment, combine the sugar, flour, baking soda, and salt on low speed. This will sift the ingredients.
3. Add the vinegar to the soy milk and set aside.
4. Add the vanilla to the oil.
5. With the mixer running on low, add the oil mixture, the soy milk mixture, and 1 cup (240 ml) water.
6. Mash the bananas and add to the mixer bowl. Mix until incorporated and no lumps remain. Add another 1 cup (240 ml) water and blend until fully incorporated.
7. Fill the prepared pans and bake for 30 to 45 minutes, checking the cakes at 30 minutes for doneness. When the cakes are done, they should be set to the touch.