Gluten-Free Banana & Raisin Cake

A dense, moist cake blended in one go — no creaming, no fuss, just genuinely good banana flavour.



PREP	COOK	TOTAL	SERVINGS	DIFFICULTY
10 min	**35 min**	**45 min**	**6**	**EASY**

Ingredients

- 2 very ripe bananas
- 100 g gluten-free rolled oats
- 2 eggs
- 4 tbsp coconut oil (melted)
- 60 g raisins
- 1 tbsp baking powder
- 0.5 tsp ground cinnamon (optional)

Method

1. Heat the oven to 180°C (fan 160°C) and line a 20x20cm tin.
2. Blend the bananas, oats, eggs, coconut oil and baking powder together until smooth — the batter will be quite dense.
3. Stir through the raisins by hand.
4. Pour into the tin and bake for 30–35 minutes, until a skewer comes out clean.
5. Sprinkle with cinnamon once cooled, if using.

Tips & swaps

- The riper the bananas, the sweeter this turns out — very spotty ones are ideal.

Storage & reheating

Keeps in an airtight container for 3 days.

Nutrition (per serving)

KCAL	PROTEIN	CARBS	FAT	FIBRE
220	**6g**	**24g**	**12g**	**3g**

Estimated values, for guidance only. Contains: Egg, Oats (gluten).