

Banana Birthday Cake - Dairy & Nut Free (Soy-Free)

This Dairy Free, Nut Free cake may be a saviour for some mom's with allergic children

Ingredients:

- 1½ cups egg whites
- ½ teaspoon cream of tartar
- ¼ teaspoon baking powder
- 1 teaspoon vanilla extract
- ½ teaspoon ground cinnamon
- ¼ cup rolled oats
- 3 ripe bananas, mashed
- 1 cup cake flour
- 2 cups confectioners' sugar
- ¼ teaspoon salt

Method:

Preheat oven to 165C.

Beat egg whites until stiff but not dry.

Combine cream of tartar, baking powder, vanilla, cinnamon, oats, and mashed bananas. In a separate bowl combine the flour, confectioner's sugar, and salt.

Fold the banana mixture into the egg whites. Then fold the flour mixture into the egg white/banana mixture.

Pour batter into one 9 or 10 inch round cake pan, coated with a non-stick cooking spray.

Bake for 1 hour, until cake is firm and lightly golden.

Cool for five minutes then slip out of pan on to a serving dish. Garnish with a light dusting of confectioner's sugar.