

Gluten Free Banana Cake

Moist gluten-free banana cake made with simple ingredients. Perfect healthy dessert that's naturally sweet and incredibly tender. Easy recipe!

15 min

PREP

30 min

COOK

45 min

TOTAL

4

SERVINGS

Medium

DIFFICULTY

Gluten Free Banana Cake

Ingredients

- 2 banana
- 3 egg
- 1 cup milk
- 1 cup coconut oil
- 1 cup gluten free flour
- 1 cup brown sugar
- 1 pack vanillin
- 1 pack baking powder
- 3 tbsp butter

Instructions

- 1 Prepare for baking**

Preheat oven to 175°C (350°F). Grease a 9-inch round cake pan with butter and dust with gluten-free flour, tapping out excess.
- 2 Prepare bananas**

Peel 3 very ripe bananas and mash in a large mixing bowl with a fork until mostly smooth with just a few small lumps remaining.
- 3 Mix wet ingredients**

Crack 2 eggs into the mashed bananas and whisk until well combined. Add 1 cup melted butter, 1 cup milk, and 3 tablespoons vanilla extract, whisking after each addition.
- 4 Beat the wet mixture with an electric mixer on medium speed for 2 minutes until smooth and well combined.**
- 5 Combine dry ingredients**

In a separate large bowl, whisk together 1 cup gluten-free flour blend, 1 cup sugar, 1 pack baking powder, and 1 pack salt until evenly distributed.
- 6 Make batter**

Pour the wet ingredients into the dry ingredients and gently fold together with a rubber spatula just until the flour disappears and no streaks remain, about 15-20 gentle folds.
- 7 Pour the batter into the prepared pan and gently tap the pan on the counter twice to release air bubbles. Smooth the top with an offset spatula.**

8 Bake

Bake for 28-35 minutes until the top is golden brown and springs back when lightly touched, and a toothpick inserted in the center comes out with just a few moist crumbs.

9 Cool the cake in the pan for 10 minutes, then run a knife around the edges and turn out onto a wire rack to cool completely before serving, about 1 hour.

Tips

Use bananas that are heavily spotted and soft - the riper they are, the more flavor and moisture they'll add to your cake.

Bring eggs and any dairy ingredients to room temperature before mixing for better incorporation and a more tender crumb.

Mix wet and dry ingredients separately, then combine with minimal stirring to prevent a dense, tough texture.

Line your pan with parchment paper and lightly grease for easy removal without sticking.

Check for doneness with a toothpick at the minimum baking time - gluten-free cakes can go from perfect to overbaked quickly.

Let the cake cool completely in the pan for 10 minutes before turning out to prevent breaking.

Store covered at room temperature to maintain moisture, or wrap tightly and freeze individual slices for quick treats.