

BANANA SPLIT MINI BUNDT CAKES

From the Kitchen of: Vicki Brett-Gach, Owner, Ann Arbor Vegan Kitchen

Preparation Time: 10 minutes | **Cook Time:** 20 minutes | **Yield:** 8 bundt cakes

Common Allergens: Wheat, Tree Nuts

“Simple little vegan bundt cakes, dressed up with an easy homemade chocolate sauce, and finished with sliced strawberries and bananas! These are easy, yet elegant, and ready to serve your most discerning guests on your prettiest plates,” says Vicki.

INGREDIENTS:

FOR THE BANANA CAKES:

- 3 ripe bananas
- 3/4 cup rolled oats
- 1/4 cup almond butter
- 1/4 cup pitted dates (packed)
- 1 teaspoon pure vanilla extract
- 2 teaspoons baking powder

FOR THE CHOCOLATE SAUCE:

- 1/2 cup water
- 1/4 cup date syrup
- 1/4 cup raw cashews
- 3 Tablespoons cacao or cocoa powder
- splash of pure vanilla extract
- dash salt (optional)

FOR THE FRUIT TOPPING:

- Sliced fresh strawberries (to taste)
- Banana slices (to taste)

INSTRUCTIONS:

- Preheat the oven to 350° F.
- Into the bowl of a large food processor, add the bananas, oats, almond butter, dates, vanilla, and baking powder. Pulse or process until the mixture is well-combined.
- Remove the bowl and blade from the base of the food processor. Divide the batter evenly, filling 8 wells of either a silicone mini bundt or cake pan.
- Bake the bundts for 20 minutes, or until the tops are golden and firm to the touch. Then, remove them from the oven and place them on a cooling rack.
- While the cakes are cooling, prepare the chocolate sauce. In a high-speed blender, add the water, date syrup, cashews, cacao or cocoa powder, vanilla, and salt. Blend together until a creamy chocolate sauce forms.
- Once the cakes are cool, carefully remove them from the pan. Place them on a serving platter, flipping so the fluted side faces up. Drizzle each bundt with the desired amount of chocolate sauce, and top with freshly sliced strawberries and bananas. Serve immediately.

STORING BERRIES TO MAXIMIZE FRESHNESS

To keep your berries fresh longer, do not wash them until you are ready to use them. Store blackberries, strawberries, and raspberries on a shelf in the refrigerator in a single layer in an aerated container lined with cloth, then cover loosely with another cloth. For strawberries, leave the green caps on until ready to eat!

You can add strawberry tops to salads, add them to smoothies, or use them to make vinegars and simple syrups!

