

Banana Cake

Affectionately Known as Basquana Cake

THM:S

In a food processor or blender, add:

- 3 eggs
- 1 medium summer squash, diced
- 1 ripe banana
- 1/4 cup butter, melted
- 1/4 cup almond milk
- 2 tsp. lemon juice
- 1 tsp. banana extract
- 1/2 tsp. vanilla

Blend until nicely incorporated. Pour into a mixing bowl and add the following:

- 1/2 cup Gentle Sweet
- 1 cup Baking Blend (or almond flour)
- 1 tsp. baking soda
- 1 tsp. baking powder
- a pinch of salt

Use a hand mixer to blend the ingredients.

Spray a 7x11" pan and spread the batter in the pan. (It also makes a dozen cupcakes). Place the pan in a 350° oven for about 30 minutes, until golden brown.

When the cake is cool, frost with:

- 8 oz. cream cheese (1/3 less fat is best), softened
 - 1/4 cup Gentle Sweet
 - 3/4 cup heavy cream
 - 1/2 tsp. banana extract
- (Mix in a food processor.)

The cake is good right away, but placing in the refrigerator overnight will be even better.

enJOY!

