

— Bake at Home —

# Vegan Banana Cake

## Notre Recette

- 1.** Defrost your banana cake overnight in the fridge
- 2.** Place the whole tray in a preheated oven at 170°C for 30 minutes
- 3.** Stick a knife in the center of the cake, if it comes out clean then it's ready. If not, add 5 more minutes cooking time
- 4.** Best enjoy with a cup of tea!



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Allergens:



Gluten



Nut

**Ingredients:** Oil, vanilla, caster and brown sugar, coconut yoghurt, cake flour (GLUTEN), baking powder, bicarbonate of soda, salt, cinnamon, almond milk (NUTS), banana

**Storage instructions:**

Keep frozen below -18°C

Do not refreeze once thawed

Store for 1 month maximum for optimum quality



Vegan

450g<sup>e</sup>

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All of our products made at our Maltby Street Comptoir Gourmand bakery are confectioned where nuts, sesame seeds, gluten, milk, eggs, mustard and soya are used, so may contain traces.



You will find more recettes and products on our website  
[comptoirgourmand.co.uk](http://comptoirgourmand.co.uk)