

Banana Carob "Chocolate" Chip Cake

by Healing Family Eats
Makes one 7 inch cake

3 large ripe bananas, (1+1/2 cups mashed) + 1 extra for the top (optional)
1/2 cup melted and cooled coconut oil
1/2 cup coconut flour
1/2 cup tigernut flour
1 tsp baking soda
large pinch salt
1/2 cup [carob chips](#)
2 gelatin eggs, as follows

for the 2 gelatin eggs -
2 tbsp grass-fed gelatin
1 tbsp lemon juice
3 tbsp just boiled water

Put a baking sheet into the oven and preheat to 325F. Line a [7-inch springform tin](#) with [parchment](#).



Put the mashed banana and coconut oil into the bowl of your mixer and combine well. Add the coconut and tigernut flours, baking soda and salt and mix again. Add the chocolate chips and give it a brief mix.

Now make the gelatin egg. Put the gelatin into a small bowl. Put the lemon juice and hot water into another small bowl. Now add the liquid to the gelatin and whisk well to combine. With the motor running, pour this mixture into the cake mix and give it another quick whizz to incorporate your gelatin egg.

Spoon the cake mixture into your prepared tin. Peel and cut the remaining banana, slice down the length and cut these lengths in half widthways. Gently push the banana slices into the top of the cake mixture. Place the cake tin onto the preheated baking sheet and cook for 75 minutes, until brown and firm to the touch. Put the tin onto a wire rack and allow to cool before removing from the tin.