

COFFEE BANANA CAKE



This week's recipe of the week has been shared by plant based recipe creator, [Jess Wicks](#), a deliciously spongy Coffee Banana Cake. Give it a try!

Ingredients

2 tbsp *chia seeds*
1/2 cup *boiling water*
1/2 cup *plant milk*
1 tbsp *lemon juice*
1/4 cup *oil*
1 cup *sugar*
3 medium *bananas* mashed
2 cup *self-raising flour*
1 pinch *salt* to taste
1 tsp *baking soda*
2 tbsp *instant coffee powder*
100 g *dark chocolate* roughly chopped *optional

Instructions

Preheat the oven to 180 degrees celsius.
Add the chia seeds and boiling water to a large bowl and leave for 5 minutes so the seeds can absorb the liquid.
Add the rest of the wet ingredients, including the banana and mix.
Dissolve the ground coffee into the wet ingredients.
Add the dry ingredients and fold through using a spoon.
Pour mixture into a square tin that is lined with baking paper (or your desired cake tin).
Top with some more banana and chocolate if you want to.
Bake for approx. 45 minutes or until skewer comes out clean and the top is golden brown.
Leave the cake on the bench to cool down before adding it to a sealed container and storing it either in the pantry or fridge.

Enjoy!