

# BANANA BUNDT CAKE WITH CREAM CHEESE GLAZE

Vegan & Gluten-Free

*Adapted from Auntie Ann's Banana Cake w/ Cream Cheese Frosting*



## CAKE INGREDIENTS

### WET

- 1 ¼ cup very well mashed banana (about 3 medium)
- 1 cup maple syrup
- 1 EnerG egg replacer egg
- 2/3 vegan buttermilk (instructions below)
  - Slightly less than 2/3 cup soymilk
  - ¾ Tbs white vinegar
- 1/3 cup grapeseed oil
- ¼ cup apple cider vinegar

### DRY

- 2 cups King Arthur Gluten Free Flour Mix
- 1 cup blanched almond flour
- 1 ½ tsp xanthan gum
- 3 tsp baking soda
- 2 ½ tsp baking powder
- ¾ tsp salt

2/3 cup finely chopped walnuts

## GLAZE INGREDIENTS

- 1 cup powdered sugar
- ¼ cup vegan cream cheese, melted
- 1 Tbs lemon juice

Preheat the convection oven to 350 degrees.

Make the vegan buttermilk by pouring  $\frac{3}{4}$  Tbs distilled white vinegar into a  $\frac{2}{3}$  cup measuring cup. Pour soymilk over the vinegar to fill the  $\frac{2}{3}$  cup measuring cup. Allow this mixture to cure for at least 10 minutes.

Add all of the “dry” ingredients to a medium bowl and whisk to fully incorporate.

In a separate bowl combine all of the wet ingredients and whisk to fully incorporate.

Combine the wet and dry ingredients. Do not overmix.  
Fold in the finely chopped walnuts.

Lightly grease your Bundt pan and pour in the batter.

Bake for 35-45 minutes (mine took 40 minutes), turning half way through.

Allow the pan to cool for 5 minutes and then invert the Bundt cake onto a cooling rack. Allow to cool for 10-15 minutes.

Sift the powdered sugar (to remove lumps) and whisk in the melted vegan cream cheese and lemon juice. Drizzle the glaze over the banana cake and serve.

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