

Banana Cake with Pineapple

By: Not Your Mother's Slow Cooker Cookbook

Ingredients:

1/2 cup canola oil
1 cup sugar
2 large eggs
1 tsp vanilla extract
3 medium-size to large overripe bananas, slightly mashed
1 1/2 cup all-purpose flour
1 tsp baking soda
1/2 tsp salt
1/3 cup crushed pineapples, drained on a double layer of paper towels

Instructions:

1. Line the bottom of the slow cooker with a round of parchment paper. Coat the paper and the sides of the cooker, one-half of the way up, with nonstick cooking spray or butter. Coat generously.
2. In a medium-size bowl, combine the oil and sugar.
3. Beat with a whisk or electric mixer until light colored and creamy, about 1 minute.
4. Add the eggs and vanilla and beat again until well combined.
5. Add the mashed bananas and beat until smooth.
6. Add the flour, baking soda and salt and stir to combine.
7. Beat well to make a creamy, well-blended batter.
8. Fold in the pineapples with spatula.
9. Spread the batter evenly in the crockpot.
10. Cover and cook on HIGH until the top is firm to the touch and the cake tester (toothpick) inserted into the center comes out clean.
11. Turn the crockpot off, remove the lid, and let stand for 15 minutes to cool.
12. To remove the cake, run a knife around the inside edge of the crockpot and lift it out with a large rubber spatula or place a plate on the top of the crockpot and carefully turn the crockpot upside down.
13. Let cool on rack.
14. Wrap the cake tightly in plastic wrap and chill for 8 hours (or up to 3 days) before serving.

Cooker: Medium to large round

Setting and Cook Time: HIGH for 2 1/4 - 2 1/2 hours

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