

# Glutensiz Muzlu Kek

Moist gluten-free banana cake recipe with overripe bananas. Easy to make with simple ingredients. Perfect for tea time or healthy dessert option.

15	30	45	4	Medium
HAZIRLIK DK	Pİ?IRME DK	TOPLAM DK	PORSİYON	ZORLUK

## Glutensiz Muzlu Kek

## Malzemeler

- 2 banana
- 3 egg
- 1 cup milk
- 1 cup coconut oil
- 1 cup gluten free flour
- 1 cup brown sugar
- 1 pack vanillin
- 1 pack baking powder
- 3 tbsp butter

## Yapılış

- Prepare oven and pan**

Preheat oven to 180°C (350°F). Grease a 9-inch cake pan with butter and dust lightly with flour.
- Prepare bananas**

Mash 2 ripe bananas in a small bowl until mostly smooth with some small chunks remaining. Set aside.
- Mix wet ingredients**

Beat 3 eggs and 1 cup sugar in a large bowl with an electric mixer until light and fluffy, about 3-4 minutes. Add 1 cup oil and 1 cup milk, beating until smooth and well combined.
- Fold the mashed bananas into the egg mixture**

using a wooden spoon or spatula until evenly distributed.
- Add dry ingredients**

In a separate bowl, whisk together 1 cup gluten-free flour, 1 pack baking powder, and 1 pack vanilla powder. Add the dry ingredients to the wet mixture, stirring gently just until combined - do not overmix.
- Add oil**

Stir in 3 tablespoons of oil until the batter is smooth and evenly mixed.
- Bake the cake**

Pour batter into the prepared pan, spreading evenly with a spatula. Bake for 25-30 minutes until the top is golden brown and a toothpick

inserted in the center comes out clean or with just a few moist crumbs.

#### 8 **Cool and serve**

Cool the cake in the pan for 10 minutes, then carefully turn out onto a wire rack. Cool completely for at least 30 minutes before slicing and serving.

## ?puçlar?

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Use bananas that are very ripe with brown spots for maximum sweetness and easier mashing - they should yield easily to gentle pressure.

Bring eggs and butter to room temperature before mixing to ensure smooth incorporation and even baking.

Don't overmix the batter once you add the dry ingredients - this can result in a tough, dense cake instead of a tender crumb.

Check the cake for doneness at 25 minutes, as gluten-free bakes can brown quickly and cooking times may vary between ovens.

Let the cake cool completely in the pan for 10 minutes before turning out to prevent breaking - gluten-free cakes are more delicate when warm.

Store leftovers wrapped tightly in plastic wrap to maintain moisture, as gluten-free baked goods can dry out faster than traditional recipes.

Add a teaspoon of cinnamon or vanilla extract to enhance the flavor profile without adding extra calories or changing the texture.