



#growediblegarden
12 & 13 September 2015
10am to 4pm

Gluten Free Walnut, Banana & Pear Cakes

1 c Gluten free flour
1 tsp baking powder
 $\frac{3}{4}$ tsp baking soda
 $\frac{1}{2}$ tsp salt
 $\frac{1}{2}$ tsp cinnamon
 $\frac{3}{4}$ c brown sugar
1 tsp lemon zest
2 eggs
5 Tbsp vegetable oil
1 mashed banana
1 c grated pear
 $\frac{1}{2}$ c freshly cracked walnuts



In two bowls mix all the dry ingredients and then all the wet ingredients. Mix together and bake at 180C either as a cake (25 minutes) or in muffin tins (15 minutes) until baked - if you put a skewer in, it should come out clean.
Ice with cream cheese or butter icing.

Courtesy of Lucinda at the Little Blackbird Eatery & Catering

