



#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

