

Kate's Chocolate Banana Bran Cake

Makes 1 ring cake & 32 mini muffins

1 cup bran or oatbran
2 cups SR flour
3/4 cup brown sugar
3/4 cup Akta-Vite
4 medium bananas
2 tbs vanilla or plain yoghurt
3 eggs
3/4 cup vegetable oil (or rice bran, coconut or grapeseed. Not olive oil)
250g chocolate chips

Preheat oven to 180°C.

Prepare tins by greasing with cooking spray or butter.

Mix all dry ingredients in a large bowl & make a well in the centre.

Mash the bananas with the yoghurt. Stir in eggs and oil. Mix well.

Pour banana mix into dry ingredients and fold in well.

Fold in chocolate chips.

Pour into tins and bake approx. 20 mins for cake and 6 mins for mini muffins.

Notes:

- This recipe could be halved but use 2 whole eggs
- If you don't have mini muffin tins try regular size and cook for 10-12 mins