Baobab Banana Chocolate Coconut Cakes

3 Tablespoon rice flour
1/2 Tablespoon Baobab powder (can be purchased from Amazon)
1/2 teaspoon baking soda
1 Tablespoon unsweetened cocoa powder
1-1/2 teaspoons cinnamon
1 Tablespoon coconut oil or canola oil
1 Tablespoon honey
2 ripe bananas
1 teaspoon coconut extract
1 teaspoon vanilla
1 teaspoon lemon juice
1 egg white
1/3 cup mini dark chocolate chips, optional
6 to 7 Tablespoon fine chopped unsweetened or sweetened coconut

Preheat oven to 350 degrees F. Place 8 silicone cups in cupcake pan.

In a medium sized bowl, sift rice flour, Baobab powder, baking soda, cocoa, and cinnamon; set aside.

In a large bowl, whisk oil, honey, bananas, coconut extract, vanilla and lemon juice until well blended, about 2 minutes. Add the egg white; beat for 1 minute.

Add sifted dry ingredients only until mixed; stir in mini chocolate chips.

With a cookie or ice cream scooper, spoon batter equally into 8 silicone cups filling about 2/3 full. Sprinkle the top of each with about 3/4 Tablespoon fine chopped coconut.

Bake in preheated 350 degree oven for 30 minutes or tests done. Remove; cool in pan.

To serve: Remove from silicone liners; serve as desired with fresh bananas, mango sauce, or baobab cream sauce.
Serves: 8 individual coconut cakes

About the Recipe: You might think that this recipe would never make real cakes, but guess what, it does. Not only that but they are gluten free, reduced refined sugar, and filled with fresh banana flavor. Also, they contain one of the most nutritious ingredients to reach our shores and are surprisingly easy to make and delicious.