



Naturally Sweet Choco-Banana Cake

Thai inspired cake swirls with sesame and peanut flavors

- 1 Tablespoon liquid coconut oil
- 1-1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon fine sea salt
- 1/4 cup creamy peanut butter
- 1/4 cup tahini (Sesame) paste
- 3 ripe bananas, peeled, mashed
- 2/3 cup agave nectar
- 2 large eggs
- 1 teaspoon pure vanilla extract
- 3 Tablespoons unsweetened cocoa
- 2 Tablespoons chopped roasted salted peanuts
- 1 Tablespoon plain or toasted sesame seeds

Serve with: Warm fudge topping or frosty banana peanut ice cream

Before Starting: Preheat oven to 350°F. Spread coconut oil in 10-inch cast iron skillet; set aside.

Combine Dry Ingredients: In a medium sized bowl, combine flour, baking powder, baking soda, and salt; set aside.

Mix the Cake Batter: In mixing bowl, beat peanut butter, tahini, and bananas until combined. Add agave nectar, eggs, and vanilla, beating until smooth. Gradually add flour mixture, beating at low speed until combined.

Form 2 Cake Batters: Remove 2-1/4 cups of banana batter; spread evenly into the cast iron skillet. Stir cocoa into the remaining batter, forming a chocolate batter.

Marbleize the Batter: Drop spoonfuls of chocolate batter over banana batter in skillet. Using a knife, cut through batters to swirl them together. Sprinkle the top of the cake with chopped peanuts and sesame seeds.

Bake in Oven: Bake in preheated 350°F oven for about 25 minutes or tests done when an inserted toothpick comes out clean. Remove from oven. Cool in skillet.

To Serve: Cut into slices to serve. Drizzle plate or cake with hot fudge sauce or serve with frosty banana ice cream scoops as desired.

About the Recipe: Sesame tahini and peanut butter flavors swirl with ribbons of chocolate to create a fresh naturally sweetened banana cake. Sprinkle the top with crunchy sesame seeds and crushed peanuts. If desired, add a drizzle of fudge topping or a scoop of frosty banana ice cream.