



Gluten free

Strawberry Banana Stack Cakes

Cut the sheet cake into squares for breakfast or make a layered dessert

- 1 cup plain Greek yogurt or thick coconutmilk alternative yogurt
- 2 eggs
- 2 ripe bananas, cut into chunks
- 2 teaspoons vanilla extract
- 2 Tablespoons avocado oil
- 5 Tablespoons maple syrup
- 2 cups rolled quick oats (not instant oats)
- 1/4 teaspoon salt
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1-1/4 cups fresh chopped strawberries

- Preheat oven to 400 degrees F. Lightly spray or parchment line 10x15-inch baking pan.
- Place yogurt, eggs, banana chunks, and vanilla extract in food processor; process for about 1 minute until fluffy and light.

- Add maple syrup, oats, salt, baking powder, and baking soda; process for about 1 minute to combine ingredients. Scrape down batter.
- Pour batter into prepared baking pan evenly. Place strawberries over the top of batter.
- Bake in preheated 400 degree F. oven for about 20 minutes or light brown.
- Serve about 12 to 16 strawberry cake slices or top cake with a maple glaze for a sweeter dessert.

Maple Syrup Glaze

5 Tablespoons maple syrup
 2 Tablespoons oat milk or creamy milk
 3 Tablespoons avocado oil
 1/2 cup brown sugar
 1/8 teaspoon salt
 1 teaspoon vanilla extract

- In a medium saucepan, combine all ingredients except the vanilla extract. Cook over medium high heat; bring to a boil; cook stirring constantly for 2 minutes. Remove from heat; stir in remaining vanilla. Let cool.
- Prick holes into baked cake; drizzle and spread glaze over baked cake. Cool completely. Place cake in refrigerator until serving.

Fancy Strawberry Desserts:

Whipped cream as desired
 Banana slices; strawberry slices, whole pecans for garnish

For Serving:

Cut thin cake slices into 12 to 16 small squares for snack or breakfast serving, or cut into 8 large squares for a fancy dessert.

For Fancy Dessert: place one large cake square on dessert plate; spread a layer of whipped cream over the cake; top with another cake square; place a dollop of whipped cream into the center of cake. Arrange banana and strawberry slices on top of cake; garnish with whole pecans.

Serves 4 desserts

About the Recipe: A flourless yogurt cake topped with fresh chopped strawberries can be sliced into small squares and served for breakfast or snacks. If you want to serve a fancy strawberry dessert, stack, or layer two squares, spreading whipped cream between the layers. Garnish the top with a dollop of whipped cream, a few banana, and strawberry slices.