



Cinnamon Vegan Banana-Blueberry Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 1/3 cups all-purpose flour - 3/4 teaspoon baking powder - 1/4 teaspoon baking soda
- 3/4 teaspoon ground cinnamon, or more if you like - 1/4 teaspoon table salt - 6
tablespoons of vegan butter, at room temperature (I use the Earth Science brand) - 1
cup granulated sugar - 2 medium bananas - 1 teaspoon pure vanilla extract - 1/4
teaspoon pure almond extract - 2/3 cup vegan sour cream (Tofutti makes a version) For
the topping: - 3/4 or 1 cup blueberries, rinsed and drained well - 3 tablespoons
granulated sugar - 1 tablespoon all-purpose flour - 1/2 teaspoon ground cinnamon

Instructions

This vegan recipe was inspired by Abigail Johnson Dodge's recipe in "The Weekend Baker." I used the bananas as a replacer for eggs, and vegan sour cream instead of conventional sour cream. The combination of banana and blueberry makes this cake super-tasty, and great for tea. 1. Place an oven rack on the middle rung, then heat the oven to 350 degrees. Lightly grease and flour the bottom and sides of a 9-by-2-inch round cake pan. If you don't have a 9-inch pan, an 8-inch will work okay, but make sure that the sides are at least 2 inches tall. Tap out any excess flour. 2. In a medium bowl, combine the flour, baking powder, baking soda, cinnamon and salt. Whisk until blended well. In a small bowl, mash the bananas together with a fork until it resembles baby food. In a large bowl, combine the vegan butter and sugar. Beat with an electric mixer (with paddle attachment for stand mixers) on medium speed, or with a fork and some gumption if, like me, you don't have an electric mixer. Add half of the banana mush to the butter-sugar blend and beat until just blended, then add the vanilla and the remaining banana together. Using a rubber spatula, fold the dry ingredients into the butter mixture in three batches alternating with the sour cream, beginning and ending with the dry ingredients. Scrape the batter into the greased-and-floured pan and spread evenly. Bake for 10 minutes. 3. Once you put the cake in the oven, make the topping. In a small bowl, combine the blueberries, sugar, cinnamon and flour. Mix with a fork,

lightly crushing the blueberries. 4. After the cake has baked for 10 minutes, sprinkle the topping evenly over the top of the cake. Continue baking until a toothpick or cake tester inserted in the center of the cake comes out clean, about 30 minutes longer. The sides will brown a little. 5. Transfer the cake to a rack to cool for 10 minutes. Run a knife around the inside edge of the pan to loosen the cake. Using a thick, dry dish towel to protect your hands, invert a large, flat plate on top of the cake pan and, holding both the pan and plate, invert them together. Lift the pan off, then invert a flat serving plate on the bottom of the cake and invert the cake once more so the blueberries are on top. Serve warm or at room temperature. You can cover the cooled cake in plastic wrap and store at room temperature for up to 5 days.