



(Almost) Low Fat Chocolate and Banana Oat Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

Makes 1 loaf or 8" cake tin:

- 3 overripe bananas, sliced
- 50g rolled oats
- 40g dark chocolate, grated
- 150g plain flour
- 125g sugar
- 75ml veggie oil
- 1 egg
- 1 tsp cinnamon
- Half tsp baking soda
- Half tsp bicarbonate of soda

Instructions

1. Whisk the egg with the oil and sugar. Mix in 2 of the bananas.
 2. Sift in the plain flour and fold in the oats, chocolate, cinnamon, baking soda and bicarbonate of soda.
 3. Pour into a greased tin and scatter more oats on top, followed by the remaining sliced banana.
 4. Bake at 180 degrees C for about 40-50 minutes until you can pull a skewer out clean.
-