

Cook time: 35 mins - Oven Temp: 170°C (160°C fan forced) – Makes 8 slices – 20cm Round Cake Tin (lined with baking paper)

### Ingredients

- 1 cup (150g) self raising flour
- ¼ cup (40g) Natvia
- 100ml macadamia oil (can use olive oil)
- ¼ cup (50g) [Rice Malt Syrup](#)
- 2 eggs
- ¼ teaspoon bicarbonate soda
- ¼ teaspoon salt
- ½ teaspoon cinnamon
- 2 ripe bananas (240-245g when mashed)



### Instructions

1. Preheat the oven to 170°C (160°C fan forced) and prepare the cake tin.
2. Mix the flour, bicarbonate soda, salt and cinnamon together.
3. Beat the Natvia and eggs until they're light and fluffy.
4. Go to the slowest beater setting and slowly add the rice malt syrup followed by the oil.
5. Next sift the dry ingredients into the wet mix and using a spatula gently mix together until just mixed. Then add in the mashed bananas and gently mix together.
6. Pour into the cake tin and bake for 30-35mins. Leave in cake tin for 5 mins then turn out on to wire rack and cool. Once cooled add frosting.

### Cream Cheese Frosting

#### Ingredients

- 120g softened cream cheese
- 30g softened butter
- 30g Rice Malt Syrup
- ½ cup of **Natvia** Icing Sugar
- ½ teaspoon vanilla extract

#### Directions

1. Beat the cream cheese butter rice malt syrup and vanilla until pale
2. Then add the Natvia icing sugar and beat until combined, Pipe on to the cooled banana cake.