

Strawberry Banana Bundt Cake (Gluten-Free & Dairy-Free)

Ingredients

For the Cake:

- 1 ripe banana (medium to large)
- ½ cup fresh strawberries, chopped into small pieces
- 1 cup gluten-free flour blend (with xanthan gum included)
- ½ cup almond milk (or other plant milk)
- 2 large eggs
- ½ cup organic cane sugar (or coconut sugar)
- ¼ cup light olive oil (or melted coconut oil)
- 1½ tsp baking powder
- ½ tsp baking soda
- 1 tsp vanilla extract
- Pinch of sea salt

Optional Topping:

- Extra strawberry slices for garnish
- Light dusting of powdered sugar (optional)

Instructions (Very Detailed)

Step 1 – Prepare the pan:

Preheat your oven to 175°C (350°F).

Take a small Bundt cake pan (6- or 8-cup size works well), grease it generously with coconut oil or non-stick spray, and dust lightly with gluten-free flour to prevent sticking. Set aside.

Step 2 – Mash the banana:

Peel your ripe banana and place it in a medium mixing bowl. Using a fork, mash it until mostly smooth — a few small lumps are okay and will add texture. Set aside.

Step 3 – Mix the wet ingredients:

In a large bowl, crack the eggs and beat them gently with a whisk or fork until the yolks and whites are fully combined.

To the eggs, add:

- The mashed banana
- Sugar
- Almond milk
- Olive oil

- Vanilla extract

Whisk everything together slowly but thoroughly until it becomes a smooth and creamy mixture. This will be the wet base of your cake.

Step 4 – Prepare the dry ingredients:

In another bowl, combine:

- Gluten-free flour
- Baking powder
- Baking soda
- Salt

Whisk these dry ingredients together to ensure the baking agents are evenly distributed. This prevents uneven rising and avoids lumps.

Step 5 – Combine wet and dry:

Pour the dry ingredient mixture into the wet banana mixture. Stir slowly with a spatula or wooden spoon. Do not overmix.

Once almost combined, fold in the chopped fresh strawberries. Gently stir until they are evenly dispersed throughout the batter.

The batter will be slightly thick, but pourable.

Step 6 – Bake the cake:

Spoon or pour the batter into the prepared Bundt pan. Use a spatula to spread the batter evenly and tap the pan gently on the counter to release any air bubbles.

Place in the preheated oven and bake for 35–40 minutes.

Begin checking around 35 minutes by inserting a toothpick or cake tester into the center. It should come out clean or with only a few moist crumbs.

Step 7 – Cool and remove from pan:

Once baked, remove the cake from the oven and allow it to cool in the pan for 10–15 minutes.

Then, gently turn the cake out onto a cooling rack or plate. Let it cool completely before slicing or adding toppings.

Optional Decoration:

Before serving, dust lightly with powdered sugar or garnish with strawberry slices for presentation.

Benefits

- Gluten-free and dairy-free
- Natural sweetness from banana and strawberries
- Rich in fiber, potassium, and vitamin C
- Light and moist texture, perfect for breakfast or tea time

Prep Time: 15 minutes

Bake Time: 35–40 minutes

Cooling Time: 30 minutes

Servings: 8 slices