



Celebration Cake

1 ½ cup banana puree (two large bananas)
¾ cup maple syrup
½ cup applesauce
1 tablespoon coconut oil
1 egg white

1 ½ cup oat flour
1 teaspoon cinnamon
¾ teaspoon baking soda
¾ teaspoon cream of tartar
½ teaspoon arrowroot

2 beaten egg whites

Topping:

4 ounces cream cheese
¼ cup plain greek yogurt
1 tablespoon maple syrup

Fruit of choice for topping.

Preheat oven to 350 degrees. Lightly spray 8" round pan or decorative pan with pan spray and set aside.

In food processor puree 2 large bananas until smooth. Add maple syrup, applesauce, coconut oil and blend. Add one egg white and blend again.

Combine cinnamon, baking soda, cream of tartar and arrowroot. Add to banana mixture and pulse. Add oat flour and blend until all dry matter is incorporated. Scrape sides if necessary.

In a small bowl whip two egg whites until foamy. Fold into banana mixture. Pour batter into prepared pan. Bake for 15-20 minutes until toothpick comes out clean.

Cool cake. Prepare topping by mixing with a hand mixer; softened cream cheese, yogurt and maple syrup.

Assembly:

Place topping in pastry bag with decorator tip. Top cake with $\frac{3}{4}$ of the topping. Decorate with fruit of choice, and garnish with remainder of topping. Enjoy!