



# Vegan Banana Bread with Sticky Toffee Sauce



**PREP TIME** 15 minutes    **COOKING TIME** 1 minute    **SERVINGS** 12 Portions    **DIFFICULTY** Easy

## Ingredients

- 3 bananas (2 mashed and 1 cut in half down the length of the banana)
- 100ml soya milk, unsweetened
- 1tbsp lemon juice
- 225g gluten self raising flour
- Half a teaspoon gluten free baking powder
- Half a teaspoon of ground cinnamon
- 250g light muscovado sugar
- **75g Stork - Block**
- 2tbsp maple syrup
- 1tsp vanilla essence
- For the toffee sauce
- 50g dark muscavado sugar
- 3 tbsp maple syrup
- 1tbsp water

## How to Make

- 1 Preheat the oven to 180 degrees (160 fan oven), gas mark 4.
- 2 Grease and bottom line a 900g loaf tin with baking paper.
- 3 Add the halved banana, with the cut side facing down onto the base of the tin.
- 4 Place soya milk and lemon juice together in a large bowl and leave for 2 minutes.
- 5 Sieve together the flour, baking powder and cinnamon over the milk and add the sugar, Stork, maple syrup, essence and mashed bananas.
- 6 Mix together until evenly blended and pour into the tin.
- 7 Bake for 1hr - 1hr 15mins or until a skewer comes out clean.
- 8 Leave to cool in the tin for 5 mins then turn to cool on a cooling rack.
- 9 To make the toffee sauce, gently heat the sugar, maple syrup and water together, and drizzle over the cake.

