



# Vegan Banana Cake

<https://classicbakes.com/recipes/vegan-banana-cake>

- **Prep Time:** 15 mins
- **Cook Time:** 25 mins
- **Total Time:** 40 mins
- **Serves:** 8 persons



## Ingredients

- 1 tablespoon [Ground Flaxseed Meal](#)
- 3 tablespoons Water
- 2 cups [All-Purpose Flour](#)
- 2 teaspoons [Baking Powder](#)
- 1 teaspoon [Baking Soda](#)
- 1 teaspoon [Cinnamon](#)
- 1/4 teaspoon [Cardamom](#)

- 1/2 teaspoon [Sea Salt](#)
- 1/3 cup [Granulated Sugar](#)
- 1/3 cup Melted [Vegan Butter](#)
- 1 cup [Coconut Milk](#)
- 1 teaspoon [Lemon Juice](#)
- 2 Ripe [Bananas](#), mashed
- 1 tablespoon [Vanilla Extract](#)
- 2 tablespoons [Powdered Sugar](#)

## Instructions

1. Preheat [oven](#) to 350 °F. Grease 2 [mini bundt pans](#) with [non-stick spray](#) and set them aside.
2. In a [small bowl](#), add flaxseed meal and water. Set aside for 5 minutes after stirring.
3. Whisk all-purpose flour, baking powder, baking soda, cinnamon, cardamom, and sea salt in a [medium bowl](#).
4. Whisk the granulated sugar, melted vegan butter, coconut milk, lemon juice, bananas, vanilla extract, and flaxseed mixture in a [large bowl](#).
5. Add the all-purpose flour spice mixture to the wet ingredients and mix until combined.
6. Fill the prepared mini bundt pan 3/4 of the way full of banana cake batter.
7. Smooth the top of the banana cake with the back of a spoon.
8. Bake the banana cake for 20-24 minutes until golden brown and a toothpick comes out clean.
9. Let the banana cake cook in the pan for 5-8 minutes, then invert them on a wire rack and let them cool completely.

10. Place the powdered sugar into a [small fine-mesh sieve](#) and dust the banana cakes before serving.

**Full recipe:** <https://classicbakes.com/recipes/vegan-banana-cake>