CUCUMBER LEMON BANANA CAKE

GREENHOUSE GROWN

pure flavor®

CUCUMBER LEMON BANANA CAKE

Recipe created by *Megan Hutson*

1 hr

15 min PREP | **45 min** COOKING

8

medium

INGREDIENTS

1 dry pint Pure Flavor® Uno Bites™ Nano Cucumbers, divided
3 bananas, overripe
2 eggs
1 can coconut cream, chilled
2 cups whole-grain oats
1 cup pitted Medjool dates, divided
¼ cup unsweetened vanilla almond milk
2 tbsp date syrup
2 tsp avocado oil spray

2 tsp vanilla extract, divided
1 tsp baking powder
1 tsp baking soda
½ tsp sea salt
½ tsp lemon extract
Lemon zest, for garnish
Cucumber zest, for garnish

DIRECTIONS

1. Preheat oven to 350°F and prepare two 6-inch cake pans with avocado oil spray. Place dates into a bowl & cover with hot water.

2. Add oats, baking powder, baking soda, & salt into a blender. Blend on high for 30 seconds, then transfer to a large bowl.

3. Blend bananas, eggs, half of the cucumbers, ¾ cup of softened dates, 1 tablespoon of vanilla & the lemon extract on high for 1 minute until combined.

4. Combine the banana mixture with the dry items & mix well. Divide the batter equally between the two prepared pans & bake for 45 minutes.

5. To make the icing, combine the remaining dates, vanilla extract, & coconut cream in a blender for 30 seconds until smooth.

6. Thinly slice the remaining cucumbers. Mix them with date syrup and refrigerate.

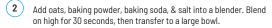7. Once cakes are fully cooled, apply icing and garnish with cucumber & lemon zests.

8. To serve, slice the cake and plate with candied cucumbers!