



## RECIPE | CUCUMBERS

# CUCUMBER LEMON BANANA CAKE



1 hr

15 min  
PREP

45 min  
COOKING



8



medium

## INGREDIENTS

Recipe created by *Megan Hutson*

- |   |                                       |
|---|---------------------------------------|
| <b>1 dry pint</b> Pure Flavor® Uno Bites™ Nano Cucumbers, divided | <b>2 tsp</b> vanilla extract, divided |
| <b>3</b> bananas, overripe  | <b>1 tsp</b> baking powder            |
| <b>2</b> eggs   | <b>1 tsp</b> baking soda              |
| <b>1</b> can coconut cream, chilled                               | <b>½ tsp</b> sea salt                 |
| <b>2 cups</b> whole-grain oats                                    | <b>½ tsp</b> lemon extract            |
| <b>1 cup</b> pitted Medjool dates, divided                        | Lemon zest, for garnish               |
| <b>¼ cup</b> unsweetened vanilla almond milk                      | Cucumber zest, for garnish            |
| <b>2 tbsp</b> date syrup  |                                       |
| <b>2 tsp</b> avocado oil spray                                    |                                       |



## 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!

PURE-FLAVOR.COM

