

Banana Jaggery Cake

A delicious and moist banana cake sweetened with jaggery, perfect for a cozy afternoon treat.


45 min

Total time

Easy

Difficulty

280

kcal / serving

Ingredients

- 1 egg
- 1/2 cup wheat flour
- 2 ripe bananas, mashed
- 1/2 cup jaggery, grated
- 2 tbsp butter, melted
- 2 tbsp oil
- A pinch of salt
- 1 tsp vanilla essence
- 1 tsp baking powder

Steps

- 1 Preheat the oven to 350°F (180°C) and grease a cake pan.
- 2 In a bowl, whisk the egg and jaggery until well combined.
- 3 Add mashed bananas, melted butter, oil, salt, and vanilla essence. Mix thoroughly.
- 4 Sift in the wheat flour and baking powder, then fold gently until just combined.
- 5 Pour the batter into the prepared pan and bake for 30-35 minutes or until a toothpick inserted comes out clean.
- 6 Allow the cake to cool before slicing and serving.