



Fil d'OR



BANANA CAKE

LE VRAI

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FONDANT

- 300gr Fil DOR banana puree
- 180gr brown sugar
- 90gr Fil DOR coconut puree
- 2 eggs
- 7gr baking soda
- 230gr flour
- 65gr coconut oil
- 2gr fleur de sel de Guerande (salt)

Start by mixing the banana puree with the brown sugar and salt.

Add the eggs

Add the coconut puree and oil

Add the baking soda and flour

Grease the mould (23cm) and add the mixture

Decorate with sliced banana on top and cook at 170C degrees for 35mn



