



# A Big, Beautiful Banana Bundt

## Ingredients

### *Cake:*

- 4 medium bananas, mashed
- 1 cup canola oil or melted vegan margarine (*Earth Balance or Soy Garden*)
- 1 cup non-dairy milk
- 2 cups vegan sugar
- 2 tsp. vanilla
- 4 cups flour
- 4 tsp. baking powder
- 1 tsp. baking soda
- 2 tsp egg replacer powder (*Ener-g Brand*)
- 1½ tsp. salt

### *Icing:*

- 1½ cups vegan powdered sugar
- 2 tsp. corn starch
- 3 Tbs. melted or softened vegan margarine
- ¼ tsp. vanilla
- Up to 3 Tbs. non-dairy milk

*Also:* A 12-cup bundt or Kugelhopf pan



## To Prepare

Preheat oven to 350 degrees.

Combine bananas, oil or margarine, non-dairy milk, sugar and vanilla and mix until smooth.

Separately, combine flour, baking powder, baking soda, egg replacer powder and salt.

Combine dry and wet ingredients and mix for several minutes.

Pour into greased pan.

Bake for 40-45 minutes, or until a toothpick inserted into center comes out clean.

While bundt is baking, prepare icing.

Combine powdered sugar, corn starch, margarine, and vanilla. Then add non-dairy milk one tablespoon at a time until proper consistency is achieved. Icing should be thick enough to stick to cake, but liquid enough to drizzle and run down the sides.

When bundt is thoroughly cooled, turn out onto a large serving plate and drizzle with frosting. Put icing in a gravy boat or a spouted measuring cup and drizzle over top of bundt, going back and forth from front to back of bundt and all around it.



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