Dairy Free Banana Cashew Chocolate Cake

INGREDIENTS

1 1/2 Cup Plain Flour
1/2 Cup Cocoa Powder (dairy free)
1/2 tbsp Cinnamon Powder
1/2 tbsp Baking Powder
1 Overripe Banana
1 Cup Brown Sugar
1/2 Cup Dairy Free Butter
3 Eggs (medium-small)
2 tbsp Plant Based Milk
Handful of crushed raw Cashews.

Extras:
Add some Dark Chocolate Chunks/Chips (dairy free)
A splash (1 tbsp) of Maple Syrup to the mix (to take it up another level)

You can remove the baking powder to make it Unleavened!

STEPS:
1. Put oven on at approximately 140°C (fan assisted) 284°F.
2. Crush cashews with a pestle and mortar OR place in a zip-lock bag and crush with a rolling pin. Mash the banana with a fork.
3. Whisk butter and sugar, add eggs and cinnamon powder and whisk.
4. Add mashed banana, whisk. Add sieved flour, baking powder and cocoa powder mixing in a little at a time.
5. Add plant milk and whisk.
6. Add half the crushed cashews and fold in with a spatula.
7. Butter a bread tin and add the cake mix using a spatula, shake and tap the tin to remove the air bubbles. Sprinkle remaining crushed cashews on top.
8. Bake for about 40mins on a lower shelf (it would be less time for a more shallow tin). Check the cake near the end with a clean knife, you may need extra time!
9. Eat, moderately!

All Praises to the Most High!