

Gingerbread Banoffee Cake



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Moist squidgey banana sponge infused with gingerbread spice layered with gooey dulce de leche and banana coins. Topped with velvet cream cheese style frosting and chocolate shavings, it is the perfect marriage of classic gingerbread cake and banoffee pie.

Ingredients

Sponge

- 3 medium bananas, mashed
- 85g oil
- 120g dairy free yoghurt
- 300g self-raising flour
- 1 tsp baking powder
- 100g dark brown sugar
- 100g light brown sugar
- 60g molasses
- 2 tsp gingerbread spice mix

Filling

- 400g dairy free dulce de leche**
- 2 ripe bananas, sliced into coins

Cream Cheese Frosting

- 150g dairy free butter, soft at room temp
- 150 g icing sugar

Instructions

1. Start by making the sponge.
2. Preheat an oven to 175 degrees C fan oven and grease a 9 inch square baking dish.
3. In a large bowl combine the wet ingredients then gently fold in the dry ingredients.
4. Spoon your banana bread mixture into the dish.
5. Bake the sponge for 35 - 45 minutes, or until a fork comes out of the middle clean.
6. In a small bowl combine the golden syrup and boiling water.
7. Poke small holes in the sponge and then brush the golden syrup mixture over the cake.
8. Once the cake has cooled spread the dulce de leche over the sponge followed by the banana coins.
9. Next make the frosting. In the bowl of a stand mixer fitted with a paddle attachment, beat the butter on high until light and fluffy, about 5 minutes. Turn the mixer to low, add the powdered sugar, and mix until well combined. Add the vanilla and cream cheese. Mix until well combined and thick.
10. Spread over the cake and finish with a dusting of chocolate.

- 300 g full fat dairy free cream cheese
(make sure your cream cheese has no excess water)
- 1 tsp vanilla extract (optional)

Syrup

- 2 tbsp golden syrup
- 200g boiling water

Notes

Dairy free dulce de leche can be made by boiling a can of dairy free condensed milk for 3 hours.

This recipe can be made with dairy products. Choose dairy products with at least 2% fat content for best results.

I used unsweetened soya milk and soya base yoghurt.

I used Flora Plant Butter and Elmlea Plant Double Cream.

