

Chocolate Banana and Raisin Layered Cake

Ingredients

1 cup vegan butter	2 tbsp filtered water
¼ cup sunflower oil	¾ cup sultanas or raisins soaked in boiling water for 10 minutes
⅓ cup soy milk	1 cup chocolate
¾ cup raw sugar or coconut sugar	5 bananas sliced
3 cups gluten free flour	1 cup hazelnuts
1 cup almond meal	1 cup water or ¾ rum (I didn't use rum but think it would be amazing)
4 tbsp desiccated coconut	

Method

1. Either chop the chocolate really fine or place in a food processor and pulse until the chocolate resembles fine bread crumbs. Transfer to a bowl.
2. Place the hazelnuts in the food processor and pulse until they also resemble fine bread crumbs. Place in a separate bowl.
3. Cream the butter and sugar. Add the soy milk and oil to this mixture and whisk well.
4. Place the flours and coconut in a bowl and mix in 2 tbsp of water. Fold in the butter mixture.
5. Press ¾ of this cake mixture into a baking paper lined spring form cake tin. And bake at 160°C for 10 minutes or until it browns a little.
6. Divide the rest of the cake mixture in half.
7. Once the cake base is a little brown then add the rest of the ingredients in this order:

⅓ of the chocolate
½ of the banana slices
½ of the sultanas or raisins (strained from the water)
⅓ of the hazelnuts
½ of the cake mixture
⅓ of the chocolate
½ of the saltanas or raisins
⅓ of the hazlenuts
½ of the bananas
½ of the cake mixture
⅓ of the chocolate
⅓ of the hazelnuts

8. Pour over the 1 cup water or ¾ cup of rum (yes that's right – it feels weird but it works).
9. Place the cake tin on a biscuit tray and bake in the oven for 30 minutes.
10. Cover the cake with baking paper and something to weight the paper down and bake for a further 15 minutes.

