

Vegan Strawberry Fields Forever Cake Recipe



1 cup pureed strawberries
1 medium size, very mature banana

2 cups all purpose flour
1 cup sugar
2 Tablespoons corn starch
2 $\frac{1}{2}$ teaspoons baking powder
1 teaspoon salt

$\frac{1}{2}$ cup vegetable oil
1 $\frac{1}{2}$ cups non-dairy milk

1)
Pre-heat oven to 350°F (177C). Purée the strawberries (the redder the better) and banana together.

2)
In a medium mixing bowl, mix the dry ingredients together.

3)
Add the strawberry and banana purée, vegetable oil and non-dairy milk to the bowl containing the dry ingredients and mix well with a mixer.

4)
Pour the batter into a greased bundt pan and bake for about 40

minutes. Bake time may vary according to elevation and oven so use a toothpick to check for doneness. If it comes out clean, you're good to go! If it needs more time, add 10 minute increments of baking time, checking for doneness at the end of each one.

This recipe makes one bundt pan loaf of Vegan Strawberry Fields Forever Cake.