

# Byron Bay banana, pineapple & macadamia cake



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Preparation 30 mins | Cooking 1 hour | Makes 16 slices

- 1½ cups caster sugar
- 1 cup vegetable oil
- 2 tsp vanilla
- 3 free range eggs, lightly beaten
- 2 cups mashed (very ripe) bananas (approx. 3 large bananas)
- 1 cup well-drained crushed fresh pineapple (reserve juice for glaze)
- 1 cup desiccated coconut
- ¾ cup macadamia nuts, roughly chopped
- 2 cups plain flour
- 1 cup coconut flour
- 1 tsp ground cinnamon
- 1 tsp bicarbonate of soda
- ½ cup icing sugar

**STEP 1** Preheat oven to 180°C/160°C fan-forced. Line the base and sides of a 23cm (5cm deep) square cake pan with baking paper.

**STEP 2** Using an electric hand-mixer, whisk sugar, oil, and vanilla into a mixing bowl until well combined. Gradually add eggs, beating after each addition, then beat for 3-4 minutes until mixture is pale and creamy.

**STEP 3** Using a large metal spoon, stir through banana, pineapple, coconut and macadamia nuts. Mix until just combined. Sift flours, cinnamon and bicarb soda into a bowl. Stir flour mixture into cake batter until just combined.

**STEP 4** Spoon mixture into prepared cake pan. Smooth top. Bake for 1 hour or until cooked when tested with a skewer in the centre. Stand for 10 minutes in pan then turn onto a wire rack to cool completely.

**STEP 5** To make pineapple glaze, combine icing sugar and enough of the reserved pineapple juice in a small bowl to make a thin glaze. Drizzle glaze over the cake, slice and serve.