



## Ingredients

1 & 3/4 cup + 1 tbsp (190 g) refined flour  
3/4 cup + 1 tbsp (100 ml) oil  
2/3 cup + 2 tbsp (130 g) powdered sugar  
2 eggs  
1 (150 g) banana, mashed  
1/2 cup (50 g) chopped walnuts  
1 tsp vanilla essence  
1 tsp cinnamon powder  
3/4 tsp baking powder  
1/4 tsp baking soda  
1/4 tsp salt

## Nutrients

Approx. calorie per serving: 150 kcal

## Procedure

Sift the flour, baking powder and cinnamon powder and keep aside. In a 20 cm Dome Bowl, mix the oil and powdered sugar. Beat the eggs well and mix in the vanilla essence. Add the flour to the oil and sugar mixture. Now fold in the eggs and mashed bananas to this. Add the chopped walnuts and mix well.

Dissolve the baking soda in 1 tsp milk and mix it in the batter. Grease and line a suitable cake tray. Pour the batter into it and bake in a 24 cm Regular Healux unit for 65-70 minutes, following the instructions mentioned in the "Everyday Cooking" section for baking. Cool, invert onto a platter, slice and serve.