



JANE DEVONSHIRE'S

CHOCOLATE AND BANANA CAKE BARS

**Servings:** 16 **Prep time** 15 minutes **Cooking time** 25 minutes

---

These yummy chocolatey bars are easy to make and perfect for afternoon tea.

### Ingredients




250g gluten free plain flour\*  
2 tsp baking powder\*  
75g dark brown soft sugar  
2 large eggs  
225g natural yoghurt  
3 tbsp cocoa powder  
3 small/2 large bananas  
125g chocolate chips\*  
(milk, dark or white)

### Method

1. Preheat the oven to 180°C/350°F/gas mark 4. Oil or butter a baking dish and set aside.
2. Put the flour, baking powder, sugar, eggs, yoghurt, and cocoa powder into a large bowl and mix together really well until you have a batter with no lumps.
3. Put the mashed banana and 100g of the chocolate chips into the mixture and mix well, leaving any lumps of banana in.
4. Pour into the oiled baking dish and sprinkle with the rest of the chocolate chips.
5. Place into the preheated oven and bake for 25 minutes or until a skewer comes out clean.
6. Remove from the oven and leave to cool.
7. Once cool, turn out onto a board and cut into 16 slices.

\*Please check our online Food and Drink Information for suitable products

Do your cake bars look brilliant? Send us your photos:

 Facebook.com/CoeliacUK  
 @Coeliac\_UK  
 @coeliacuk

### Jane's Tip:

"You'll need to let these cool before cutting as they are soft and will break easily when warm."



[www.coeliac.org.uk](http://www.coeliac.org.uk)

**coeliacuk**  
live well **gluten free**

