

Banana Cake (*recipe from Passover the Healthy Way Cookbook – www.passoverthehealthway.com*)

Serves: 10

Serving Size: 1 piece

Ingredients:

1 cup egg substitute

6 egg whites

2/3 cup sugar

1 tbsp. lemon juice

3 very ripe bananas, mashed

¼ tsp. salt

1 tsp. lemon zest

1 tsp. orange zest

¾ cup potato starch

Instructions:

1. Preheat oven to 350 degrees F. Spray a 10x3½ inch tube pan or 10 inch springform pan with non-stick cooking spray.
2. Beat the egg substitute, sugar, and lemon juice thoroughly, about 5 minutes.
3. Stir in the bananas, salt, lemon and orange zest. Sift in the potato starch. Beat for another minute.
4. In a separate bowl, beat the egg whites until they form soft peaks. Stir ¼ of the egg whites into the batter. Gently fold the rest of the egg whites into the batter.
5. Pour the mixture into the prepared pan. Bake for 30-40 minutes, or until a toothpick comes out clean and the top is nicely browned. Allow the cake to cook completely on a rack.