



**GOOD
FOOD**

S T O R E

Banana-Coconut Chocolate Chip Snack Cake

- 2 ripe bananas
- 2 large eggs (lightly beaten)
- 2 cups dark brown sugar
- 1 teaspoon vanilla
- 10 tablespoons coconut oil

- 1 cup all-purpose flour
- 3/4 teaspoon fine sea salt
(plus more for sprinkling)
- 1/2 cup semi-sweet chocolate chips
- 2 handfuls shredded coconut
(sweetened or unsweetened)

Yields 15 pieces.

Heat oven to 350 degrees and line a 9 x 13-inch baking pan with parchment paper.

Mash bananas in a bowl.

In a separate bowl, mix eggs, dark brown sugar, vanilla and coconut oil. Add to bananas and combine.

In a separate bowl, mix the flour and salt. Add to the wet banana mixture. Stir with a whisk just until combined.

Add the chocolate chips and coconut. Stir one last time to evenly distribute the add-ins.

Pour batter into the prepared pan and sprinkle (from a height) with fine or flaky sea salt to lightly dust the surface of the cake.

Bake for 45 to 55 minutes, or until a toothpick comes out mostly clean. Allow to cool on a wire rack before slicing.

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