

## ***One-Bowl Banana Buckwheat Cake***

1-1/2 cups buckwheat flour  
1 cup natural cane sugar\_(or granulated sugar)  
1/2 tsp baking soda  
1/2 tsp fine sea salt  
2 large eggs, at room temperature  
2/3 cup vegetable oil  
1 tsp vanilla extract  
1-3/4 cups mashed VERY ripe bananas  
2/3 cup semisweet chocolate chips (use gluten free chocolate chips if baking gluten-free)  
3/4 cup coarsely chopped pecans

Preheat oven to 350°F and oil a 9-inch (23 cm) square metal baking pan.

In a large bowl, whisk together flour, sugar, baking soda, and salt.

Add eggs, oil and vanilla to flour mixture and stir with a wooden spoon until just blended.

Gently stir in bananas and pecans.

Spread batter evenly in prepared pan. Bake in preheated oven for 35 to 40 minutes or until a toothpick inserted in the center comes out with a few moist crumbs attached. Let cool in pan on a wire rack. Serve warm or at room temperature.

Serves: 12

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