



This recipe was crafted by women and girls in the Thailand baking school who have learned cooking as a trade so they can escape the red-light district and provide for their families. Learn more at [worldhelp.net/freedom](http://worldhelp.net/freedom).

## INGREDIENTS

### Ingredients

$\frac{1}{3}$  cup Mashed Ripe Bananas  
 $\frac{3}{4}$  cup Cake Flour  
6  $\frac{1}{2}$  Tbsp Sugar  
 $\frac{1}{2}$  cup Vegetable Oil  
1 Medium Egg  
 $\frac{1}{2}$  tsp Lemon Juice  
 $\frac{3}{4}$  tsp Baking Powder  
 $\frac{1}{2}$  tsp Baking Soda  
 $\frac{1}{2}$  tsp Salt

## Steamed Banana Cupcakes (Dairy-Free)

1. Combine flour, baking powder, baking soda, and salt. Set aside.
2. In a separate bowl, mix mashed bananas, sugar, and egg.
3. Add oil to the banana mixture and stir.
4. Combine flour mixture and banana mixture. Stir by hand until well combined.
5. Add lemon juice and stir.
6. Pour into lined cupcake pan and cook in a steamer for 15-20 minutes or bake in preheated oven at 350 degrees for 20-25 minutes.