



BANANA BREAD

Cakes / Mini Cakes | Vegetarian | Mid-afternoon | Christmas

👤👤👤 | 20 minutes ⌚ | 🍳🍳🍳

For 15 portions

Ingredients

(for 2 cakes)

- 4 eggs
- 100g sugar
- 100g brown sugar
- 6 ripe bananas
- 260g butter
- 410g flour
- 3 tablespoons of yeast
- 2 pinches of salt
- 200g chocolate chips
- 50g banana chips
- 225g Nutella® (15g per portion)

PREPARATION

Preheat the oven to 180°C.

Blanch the eggs and sugars.

Crush the bananas with a fork.

Add the banana pieces to the mixture.

Melt the butter in the microwave and pour it over the mixture.

Add the flour, yeast, salt and chocolate chips.

Mix until the mixture is smooth.

Butter and flour the loaf pan. Pour in the mixture.

Bake for 45 minutes.

Add the Nutella® to the top of the cake and decorate with banana chips to add more texture to the cake.