



Mini Banana Loaves with Chia Seeds, Oats, and Nutella®

Cakes / Mini Cakes | Snacking | All year round

👤👤👤 | 40 minutes ⌚ |

Serves: 12

Ingredients

125g butter, softened
1 large egg
1 large overripe banana, peeled and mashed
1 tbsp chia seeds
45g rolled oats
75ml unsweetened apple juice
125g wholemeal self-raising flour
125g self-raising flour
½ tsp cinnamon
Pinch of salt
180g Nutella (15g/ one heaped teaspoon per portion)

PREPARATION

1. Preheat the oven to 200°C (conventional) or 180°C (fan oven).
2. Lightly grease a 12 hole mini loaf tin with a little butter.
3. Add the softened butter to a large bowl of a stand mixer and crack in the egg.

Beat together until light and creamy, before adding the mashed banana and stirring in the apple juice.

4. Using a spatula, fold in the remaining ingredients, but reserve 5g of oats for the topping. Take care not to overmix as it makes the batter heavy.

5. Divide the mixture between the prepared moulds and bake for 25-30 minutes until light and fluffy. Place the remaining 5g of oats on a piece of tin foil and bake at the same time as the banana breads.

6. Remove the banana breads from the moulds and leave to cool on a wire rack. Leave the toasted oats to cool.

TO SERVE

7. Drizzle each mini banana loaf with 15g Nutella (1 heaped teaspoon per portion) and sprinkle with the toasted oats.