



Caramilk® Banana Cake



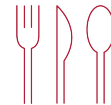
DIFFICULTY: EASY



PREPARATION TIME: 15
MINS



COOKING TIME: 50 MINS



SERVES: 8-10

Ingredients

- 1 ½ cup SR flour
- ¾ cup brown sugar
- ½ tsp salt
- 2 large eggs
- ¾ cup vegetable oil
- 1 tsp vanilla extract
- 2 large ripe bananas
- ½ cup Caramilk baking chips
- 1 ½ tbsp Dutch cocoa powder

Ganache

- ½ cup Caramilk baking chips, extra
- 1 ½ tbsp milk

Method

Preheat oven on CircoTherm to 160°C. Grease and line a 10 x 20 cm base loaf pan.

In a large bowl, mix together the flour, sugar and salt. In a separate bowl whisk eggs, oil and vanilla. Mash the banana. Add the egg mixture and the banana to the dry ingredients, mix until just combined, do not overmix.

Spoon half of the mixture into a second bowl. Mix Caramilk chips into one bowl. Mix cocoa into the second bowl and mix well.

Spoon mixture alternatively into prepared pan. Swirl mixture to achieve a marble effect. Cook on shelf level 2 for 45 to 50 minutes, or until cooked when tested with skewer. Allow to cool.

To make the ganache, place the extra Caramilk chips and milk in a small saucepan over low heat, Induction level 1.5. Stir until will to combine. Pour ganache over cake before serving.

Notes
