Chocolate Banana Bread

DIFFICULTY: EASY

PREPARATION TIME: 20 MINUTES

COOKING TIME: 1 HOUR 10 MINUTES

SERVES: 10

Ingredients

4 medium size ripe bananas
125g butter, softened
1 cup brown sugar
2 eggs
1/3 cup buttermilk
1 cup flour
½ cup Dutch cocoa powder
1 tsp bi carb soda
½ tsp baking powder

Method

Preheat the oven on CircoTherm® 160˚C and place the oven rack on shelf position 2.

Grease and line a 25cm x 10 cm loaf pan.

Peel the bananas & slice one lengthwise. Reserve 3 to 4 slices to decorate the top of the cake. Mash the extra slices with the remaining bananas.

Cream the butter and sugar with an electric mixer until well combined. Add the eggs and beat well. Add buttermilk then mashed bananas and mix well. Sift the flour, cocoa, bi carb soda and baking powder over the mixture and beat on a low speed until the mixture is just combined.

Spoon cake mix into prepared cake pan and arrange banana slices down the centre of the mix.

Bake for 1 hour to 1 hour 10 minutes or until cake is cooked when tested with a skewer.

Notes