

DIE GLÜCKSFABRIK

CHOCOLARIUM⁺

VON MUNZ & MINOR



Globis recipe idea

BANANABREAD

Preparation time: ca. 30 Min.
Baking time ca. 45 - 60 Min

one 30cm loaf tin gives 15 x 80g slices

220 g	butter (room temperature)
250 g	sugar
1,5 tsp	salt
3	eggs (room temperature)
350 g	ripe bananas, roughly mashed with a fork
300 g	wholemeal flour
2 tsp	baking soda
100 g	walnuts, chopped
100 g	Munz Bio 72% Cocoa chopped
2 dl	whole milk
some	icing sugar

1. Grease and flour the cake tin, line the base with a strip of baking paper, preheat the oven to 180 °C.
2. Beat the butter, sugar and salt with a mixer until fluffy.
3. Crack the eggs individually and stir them in, then mix in the mashed banana.
4. Mehl, Backnatron, Baumnusskerne und Schokoladenstückchen in einer Schüssel mischen.
5. Mix the flour, baking soda, walnut kernels and chocolate chips in a bowl.
6. Pour the batter into the prepared cake tin, smooth it out and make a groove in the middle with a fork
7. Bake in the middle of the oven at 180 °C for 45–60 minutes.
8. Leave the banana bread to cool in the tin for 30 minutes, then run a knife around the edge to loosen it.
9. Place a cooling rack on top and turn both over, remove the tin and baking paper, and leave to cool.
10. Dust with a little icing sugar.

SCAN ME!

