



Mini banana breads with Nutella®



The awesome blend of banana and Nutella

Some fruits are just a great match with Nutella and banana is a special one! Can you imagine the taste of a banana bread with Nutella spread on it? Now you have the dough for an exotic and fruit-tasty bread. It is a perfect match for a special breakfast as much as a tasty afternoon snack. Easy to prepare, easier to taste.

Ingredients

- 150g Nutella®
- 80g soft butter
- 80g brown sugar
- 110g flour
- 35g corn starch
- 2 teaspoons (7g) baking powder
- a pinch of salt
- 2 eggs
- icing sugar





Step 1

- Preheat the oven to 170°C (340°F) and position a baking rack in the middle of the oven
- Butter and flour 10 mini loaf tins or use silicone molds (8X4cm) .
- In a bowl, cream the butter with the brown sugar until pale and fluffy



Step 2

- On a baking parchment, sift the flour together with the corn starch, the baking powder and the salt.
- In a 3rd bowl, mash the bananas with a fork



Step 3

- Mix the bananas with the eggs and incorporate to the butter and sugar mixture





Step 4

- Then, gently fold the flour mixture in.



Step 5

- Transfer the cake batter into the molds and bake for about 20 minutes (or until a toothpick inserted in the middle of the cake comes out clean)
- Remove from the oven, let the cakes cool down and unmold them



Step 6

- If the banana bread results not flat on both sides, even up the surface removing a thin slice with a knife.
- Slice each cake in half lengthwise and spread 15g of Nutella® in between.
- Decorate with icing sugar and a bit of Nutella®.

