

RECIPE

Banana Bread with Nutella®

Medium

1 h 0 min



INGREDIENTS

Cake for 8 (1 slice per person)

3 eggs (150ml)

3ml vanilla extract

60ml olive oil + 2ml for brushing

200g mashed banana (about 3 bananas)

120g yoghurt

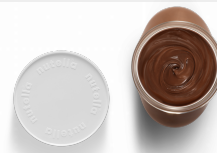
180g all-purpose flour

2g sea salt

10g baking powder

One banana

120g Nutella®



To prepare this delicious recipe, 15g of Nutella® per person is enough to enjoy!

METHOD

- 1** | Preheat oven to 180°C. Line a cake pan with parchment paper and brush with oil.
- 2** | In a bowl, beat the eggs and vanilla until lighter in color. Then add oil, yoghurt and mashed bananas. Beat further to combine.
- 3** | In another bowl, combine flour, salt and baking powder. Slowly tip the flour mix into the wet mix while pulsing.
- 4** | Once the mix is combined (don't overmix), place into the cake pan. Slice a banana sideways and place on top of the cake for garnish.
- 5** | Place in the oven for 60 minutes or until cooked through. You can insert a toothpick into the dough, and as it comes clean, take the cake out of the oven and let it cool for 15 minutes. Slice and top with Nutella®.