

Mini banana breads with Nutella®

Easy

10 Portions

1 h 20 min



INGREDIENTS

for 10 portions

1 heaped tsp Nutella® (15g) per portion

80g soft butter

80g brown sugar

110g flour

35g corn starch

2 tsp (7g) baking powder

a pinch of salt

2 eggs

icing sugar

METHOD

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.
- 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.
- Mix the bananas with the eggs and incorporate to the butter and sugar mixture.
- Then, gently fold the flour mixture in.

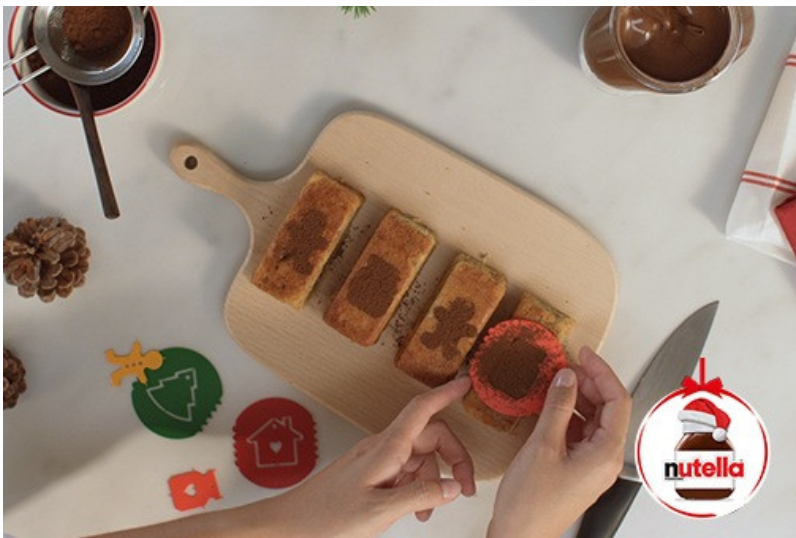
2



- 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.

**3**

- 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.

**4**

- Decorate with icing sugar and a bit of Nutella®.