

WHOLE BANANA CAKE

INGREDIENTS FOR 4 PEOPLE :

- 3 whole organic bananas
- 100 gr of butter
- 100 gr of wholemeal sugar
- 150 gr of flour
- 200 gr of dark chocolate
- 100 gr of milk
- 2 eggs
- 1 packet of baking powder
- 1 pinch of salt

RECIPE :

1. Clean the organic bananas thoroughly with warm water.
2. Peel the bananas, then cut the skin into small pieces.
3. Mix the banana peel and pulp with the milk to obtain a smooth puree.
4. Mix the butter and sugar with a blender to obtain a creamy mixture.
5. Add the eggs one by one, then the flour, baking powder and salt. Mix again before adding the banana puree, mixing as you go.
6. Melt the chocolate in a boiling water bath. Once melted, add it to mixture.
7. Mix again until you get a homogeneous paste.
8. Butter the moulds, then pour the preparation.
9. Bake for 30 min at 180 degrees (or thermostat 6)