

THE HAPPINESS FACTORY

CHOCOLARIUM<sup>+</sup>

OF MUNZ & MINOR



*Globi's recipe idea*

## BANANABREAD

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

One 30cm loaf tin gives 15x80g slices

220 g butter, (at room temperature)  
250 g sugar  
1½ teaspoons salt  
3 eggs, (at room temperature)  
350 g ripe bananas, roughly mashed with a fork  
300 g wholemeal flour  
2 teaspoons baking soda  
100 g chopped walnuts  
100 g chopped Munz Swiss Organic 72 % Cocoa chocolate  
200 ml full milk  
Icing sugar

1. Grease and flour the loaf tin, cover the base with greaseproof paper, preheat the oven to 180°C.
2. Beat butter, sugar and salt with a mixer until light and creamy.
3. Stir in the eggs one at a time beating well with each addition, fold in the mashed bananas.
4. Mix the flour, baking soda, chopped walnuts and chocolate in a bowl.
5. Stir the flour mixture gradually into the butter mixture, adding some of the milk each time until all the ingredients have been used up.
6. Pour the dough into the prepared loaf tin, smooth it down and make a groove down the middle with a fork.
7. Bake at 180° C for 45–60 minutes in the centre of the oven.
8. Allow the banana bread to cool in the tin for 30 minutes, loosen all around the sides with a knife.
9. Place wire rack on top and turn both over together, remove tin and baking paper, allow to cool.
10. Sprinkle with a little icing sugar



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