

Banana and nutella bread *(Desserts)*



Preparation

In a bowl, mix together the flour, baking powder, baking soda and salt. Peel the bananas and blend them to create a smooth puree. Pour the puree into a food mixer along with the softened butter, mix together, and then add the two types of sugar, whisking constantly for a few minutes until you have a smooth paste. Add the eggs and mix them into the dough. Add the flour mixture prepared previously and whisk well until the mixture is thick and fairly firm. Remove half of the dough from the mixer and add Nutella to the remainder, continuing to mix. Preheat the oven to 200°C, line a loaf tin with baking parchment, and pour in the first half of the mixture. Then pour the other Nutella mixture on top and stir gently with a fork so as to form a marbling pattern. Bake for one hour, or until the crust is firm and dark brown. Do the toothpick test to check that the centre of the cake is dry and well cooked.

Tips

If you want to make your banana and Nutella bread even more yummy, add either walnuts or hazelnuts which will provide an extra bit of texture.

Trivia

Banana and Nutella bread is a sponge cake whose origin is clearly to be found in Anglo-Saxon countries, especially the United States and Australia.

Information

Preparation 15 minutes

Total Time 60 minutes

Serves X Serves 6 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Italian 00 flour (2 cups of flour)

Baking powder (One teaspoon of baking powder)

Baking soda (One teaspoon of bicarbonate of soda)

Salt (A pinch of salt)

Banana (4-5 bananas)

Butter (6 tablespoons of butter at room temperature)

Sugar (Half a cup of sugar)

Brown sugar (Half a cup of brown sugar)

Eggs 2 units

Nutella (Half a cup of Nutella)