

Banana bread with chocolate chips

Ingrédients

- 400g ripe bananas (peeled)
- 2 eggs
- 60g muscovado sugar
- 100g almond powder
- 150g flour
- 6g baking powder
- 150g chocolate chips of your choice

Préparation

1. An anti-waste recipe today, since it allows you to use your over-ripe / blackened bananas.
2. Moreover if they are really very very ripe, you can reduce the quantity of sugar to , it will be enough.
3. Otherwise this recipe is nothing special, it is super easy and gives a cake well perfumed and with a moist and soft texture.
4. I used Valrhona's Bahibé chocolate (milk chocolate with 46% cocoa) for my chocolate chips to put in the cake, but you can take the one of your choice, dark or milk, more or less cocoa, according to your taste !
5. Mix the bananas with the sugar and eggs.
6. Add the almond powder, then the sifted flour and baking powder.
7. Finish with the chocolate chips, then pour the dough into the buttered and floured cake pan.
8. If you wish, place a few slices of banana and chocolate chips on the cake, then bake at 155°C for 1h to 1h15, depending on your oven (the tip of a knife should come out dry).
9. Let it rest a few minutes out of the oven, then unmould the cake and enjoy!