

# Banana, caramel & pecan cake

## Ingrédients

- 2 bananas
- 50g butter
- 125g salted caramel
- 2 eggs
- 150g T55 flour
- 6g baking powder
- 120g pecans

## Préparation

1. A cake, it's been a while!
2. This one is very easy and quick to make, the only requirement is to have rather ripe bananas to get started. The recipe is available in video format on my Instagram account @iletaitungateau for those interested.
3. Ingredients: I used Koro's pecans Koro: code ILETAITUNGATEAU for a 5% discount on the entire site (non-affiliated).
4. Preparation time: 15 minutes + 45 minutes of baking. For an 18.
5. Blend the bananas with the butter and caramel.
6. Add the eggs one by one, then the flour and baking powder previously mixed.
7. Finish by incorporating the chopped pecans.
8. Pour the batter into a buttered mold, then bake in a preheated oven at 165°C for about 45 minutes (a knife blade should come out clean).
9. Unmold, let cool, then add caramel and pecans on top as you like before treating yourself!