

# Chocolate & buckwheat banana bread

## Ingrédients

- 3 bananas (about 375g)
- 30g muscovado sugar
- 110g eggs (2 large eggs)
- 50g of milk
- 75g buckwheat flour
- 5g baking powder
- 115g flour
- 110g chocolate chips

## Préparation

1. Overripe bananas and want to try a new recipe?
2. Here's a new banana bread, this time buckwheat & dark chocolate version. The recipe is all simple and quick, as often with banana recipes, the riper the better.
3. Mash the bananas and add the sugar.
4. Add the eggs one by one, then the milk.
5. Then add the sifted flours and baking powder.
6. Finish with the chocolate chips.
7. Pour into the buttered and floured mold, then decorate with a banana if you want, chocolate chips.
8. and bake 1 hour at 165 ° C.
9. Let cool for a few minutes before unmolding and letting cool on a rack, then enjoy!