

Coffee, chocolate, + walnut banana bread

INGREDIENTS

- 115g Softened butter
- 1 cup maple syrup
- 3 Ripe Bananas
- 2 Eggs
- 1 tsp. Vanilla extract
- 1 tsp lemon juice
- 2 1/2 cups plain white Flour (300g)
- 1 tsp. Bicarbonate of soda
- 1/2 tsp. Salt
- 1 cup Extra Strong Brewed coffee
- 1 tsp. Cinnamon
- 1/2 cup Chopped walnuts
- 90g good quality dark chocolate, broken into pieces
- FOR THE CHOCOLATE DRIZZLE...
- 30g good quality dark chocolate
- 2 tbsp peanut butter
- 4 tbsp strong coffee

INSTRUCTIONS

Brew your coffee then leave it to come to room temperature whilst you make the loaf.

Pre-heat oven to 170c.

In a medium sized bowl, mash the bananas until soft then add in the softened butter & maple syrup and whisk gently until all combined, then add the eggs, lemon juice & vanilla and whisk again.

In a separate bowl combine flour, baking soda, and salt and stir together.

Add half the dry ingredients to the wet and gently mix with a spatula well then add half the coffee and mix again. Repeat with the second halves until all ingredients are mixed together and then add the cinnamon and stir through.

Roughly chop your walnuts & chocolate and stir through the mix.

Add the mix to a greased & lined loaf tin and bake for 75 mins.

The loaf is done when the top is golden & crusty. Test the middle by poking a skewer in the middle, if it comes out clean, the loaf is cooked. Turn the loaf out onto a cooling rack to cool whilst you make the drizzle.

In a bain-marie, melt the chocolate then mix with the peanut butter and coffee and keep mixing until it forms a lovely drizzly sauce, then simply drizzle over the banana bread