



# Banana and Chocolate Chip Vegan Loaf

8 slices



Easy

● up to 60 Min.



## Ingredients:

### For the cake:

- 3 Bananas (ripened, peeled and mashed)
- 10 ml Dr. Oetker Madagascar Vanilla Extract (2tsp)
- 250 g Plain Flour
- 175 g Light Brown Sugar
- 125 g Dr. Oetker Dark Jumbo Chocolate Chips
- 100 ml Vegetable Oil
- 15 ml Maple Syrup (1tbsp)
- 10 g Dr. Oetker Baking Powder (2tsp)

- 1 Preheat the oven to 180°C (160°C Fan, Gas Mark 4). Grease and line a 900g (2lb) loaf tin. In a bowl mix together the bananas and sugar until creamed together.
- 2 Add the oil, Vanilla Extract and maple syrup and mix thoroughly.
- 3 Sieve in the flour and Baking Powder and fold the mixture until the flour is fully combined. Finally mix 100g Jumbo Chocolate Chips into the mixture.
- 4 Pour the mixture into the prepared loaf tin and place in the oven to bake for 45-50 minutes. To test if the cake is baked insert a skewer into the centre of the cake and it should come out clean. Once baked remove the cake from the oven and place on a wire rack to cool.
- 5 Once the cake has cooled, melt the remaining Jumbo Chocolate Chips in the microwave and drizzle over the top of the loaf cake. Your banana and chocolate chip loaf is now ready to enjoy!



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