



# Billionaires Banana Bread

about 8 - 10 slices



Easy

up to 20 Min.



## Ingredients:

### For the Billionaire Banana Bread:

100 g Unsalted butter  
150 g Light Brown Sugar  
2 Medium Eggs (beaten)  
10 ml Dr. Oetker Madagascar Vanilla Extract (2 tsp)  
3 Bananas (ripened, mashed)  
50 ml Natural Yogurt  
225 g Plain Flour  
2 tsp Dr. Oetker Baking Powder  
100 g Dr. Oetker Milk Chocolate Chunks  
100 g Caramel Sauce  
50 g Shortbread Biscuits (crushed)

### To Decorate:

30 g Caramel Sauce  
25 g Dr. Oetker 35% Milk Chocolate

- 1 Preheat the oven to 180°C/160°C Fan/Gas Mark 4. Grease and line a 900g loaf tin. Place the butter and sugar in a bowl and cream together until smooth.
- 2 Add the eggs, Vanilla Extract, mashed banana and yogurt, beat the mixture until all combined.
- 3 Sieve the flour and Baking Powder on top and fold into the mixture until just combined. Finally add the Chocolate Chunks and stir into the mixture.
- 4 Pour the mixture into the prepared loaf tin. Dollop the salted caramel sauce onto the mixture and using a cocktail stick swirl through. Sprinkle over the crushed shortbread biscuits.
- 5 Pop in the oven and bake for about an hour until a skewer inserted into the centre of the cake comes out clean. If the cake starts to brown too much on top, cover with foil and continue to bake. Leave to cool in the tin for 20 minutes and then place on a wire rack to cool completely.
- 6 Once your banana bread has cooled, pop the Chocolate into a microwavable bowl and heat for 30 seconds then stir, continue to heat for 10 second intervals until your chocolate has melted. Using a spoon drizzle over your banana loaf and then drizzle over the caramel sauce. Your billionaires banana bread is now ready to serve and enjoy!



Registered office address: 4600 Park Approach, Thorpe Park, Leeds, West Yorkshire, LS15 8GB, UK.  
www.oetker.co.uk Dr. Oetker (UK) Limited is registered in England with company number 4293376 and VAT  
number 789 0969 53. E-Mail: crt@oetker.co.uk



Tip from the Test Kitchen

- If you are using a freestanding mixer, why not mash the bananas using the beater attachment and then place the mashed banana in another bowl until required. You do not need to wash the bowl out after mashing the banana.
- Any sugar will work in this recipe; brown sugar gives a wonderful caramelised flavour.
- Your banana bread will keep for about 5 days in an airtight container.

