BANANA AND COCONUT CAKE

QimiQ BENEFITS

- Cakes remain moist for longer
- Quick and easy preparation
- Light, fluffy and moist consistency

🕐 25   🔥 easy

INGREDIENTS FOR 1 LOAF TIN(S)

250 g	QimiQ Cream Base
50 g	Butter, melted
4	Egg yolk(s)
4 cl	Coconut liqueur (optional)
1	Banana(s), crushed
240 g	Flour
1 package	Custard powder
100 g	Coconut flakes
50 g	Almonds, grated
1 package	Baking powder
1	Banana(s), sliced
	Lemon juice
4	Egg white(s)
180 g	Sugar
100 g	Chocolate, melted

METHOD

1. Preheat the oven to 160 °C (air circulation).
2. Whisk the butter, sugar, egg yolk and coconut liqueur (optionional) until fluffy.
3. Slowly add the QimiQ Sauce Base to the butter, mixing continuously. Add the mashed bananas and mix well.
4. Mix the flour, custard powder, coconut flakes, almonds and baking powder together.
5. Marinate the slices of banana with the lemon juice.
6. Whisk the egg whites and sugar until stiff. Fold alternately into the QimiQ mixture with the flour mixture and the banana slices.
7. Pour into a greased loaf tin and bake for approx. 50 minutes (cover with tin foil to prevent burning if necessary).
8. Tip the cake out of the loaf tin, coat with the melted chocolate and allow to cool.