BANANA BREAD

QimiQ BENEFITS

- Baked goods remain moist for longer

🕐 15   🔥 easy

INGREDIENTS FOR 1 BAKING TIN 23 X 7.5 X 2 INCHES

40 g	QimiQ Classic
80 g	Whole egg(s)
204 g	Sugar
215 g	AP Flour
8 g	Baking soda
1 g	Salt
46 g	Butter, room temperature
340 g	Banana(s), pureed
8 g	Vanilla extract
40 g	Sour cream 15 % fat
127 g	Chocolate drops

METHOD

1. Preheat the oven to 350° F. Grease baking pans and dust with flour (or use hotel pans lined with parchment paper).
2. Beat the eggs and sugar until fluffy. Sift the flour together with the baking soda and salt. Add the butter to the QimiQ Classic and heat until melted (not too warm).
3. Mix the banana puree, vanilla and sour cream in a mixer at low speed. Add the egg mixture and mix well. Gradually add the flour mixture alternately with the QimiQ mixture and mix well. Fold in the chocolate drops.
4. Pour the mixture into the baking pans and bake in the hot oven for approx. 35 minutes. Allow to cool before portioning.