



# BANANA AND COCONUT CAKE



## QimiQ BENEFITS

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



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easy

## INGREDIENTS FOR 1 LOAF PAN(S)

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

## METHOD

1. Preheat the oven to 320 °F (air circulation).
2. Whisk the butter, sugar, egg yolk and coconut liquor (optional) 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.