



# BANANA BREAD

## QimiQ BENEFITS

- Baked goods remain moist for longer
- Full taste with less fat content
- Light and fluffy consistency



15



easy

## INGREDIENTS FOR 10 G

<b>40 g</b>	QimiQ Sauce Base
<b>80 g</b>	Whole egg(s)
<b>204 g</b>	Sugar
<b>8 g</b>	Vanilla sugar
<b>1 g</b>	Salt
<b>40 g</b>	Sour cream 15 % fat
<b>46 g</b>	Butter, melted
<b>340 g</b>	Banana(s), pureed
<b>215 g</b>	AP Flour
<b>6 g</b>	Baking powder
<b>125 g</b>	Chocolate drops

## METHOD

1. Whisk the eggs with the sugar, vanilla sugar and salt until fluffy.
2. Whisk the QimiQ Sauce Base with the sour cream, melted butter and banana puree until smooth and fold into the egg mixture.
3. Mix the sifted flour with the baking soda and fold into the mixture. Add the chocolate drops and mix well.
4. Pour the mixture into the baking sheets and bake in a hot oven at 350° F.