# **CHOCOLATE & BANANA CAKE**



#### QUICK

## 8 mins prep time 70 mins cooking

#### **HEALTHY**

Bananas are high in potassium which helps to lower blood pressure and keep your heart healthy

#### **FAMILY**



#### **MEALS**

We all need a treat sometimes and this contains less fat and sugar than a 'normal' cake

#### **INGREDIENTS**

- 3 very ripe bananas
- 3 eggs
- 3 tbs maple syrup/honey
- 75g coconut oil
- 150g wholemeal flour
- 50g cocoa powder
- 75g dark chocolate chips
- 1 tsp baking powder
- 1 tsp vanilla extract

### Optional

- 1 extra banana (not overripe)
- 25g dark chocolate chips

#### **METHOD**

- 1. Put the oven onto 160°C (Fan oven)
- 2. Line a loaf tin with greaseproof paper
- 3. Put all ingredients (except the chocolate chips) into a food processor
- 4. Mix till smooth (approx. 30 secs 1 min)
- 5. Stir in 75g chocolate chips
- 6. Pour into the prepared loaf tin
- 7. Optional Sprinkle the rest of the chocolate chips on the top and the sliced extra banana
- 8. Bake for 1 hour and 10 mins or until a skewer comes out clean



