



WINE AND OLIVE ESTATE

LEMON OIVE OIL BANANA BREAD

RECIPE 15/98

This recipe instructs you to coarsely chop the chocolate. Our advise – leave a good amount of sizable chunks of chocolate. They become big, melty chocolate goldmines in the cake.

What you will need:

125gms flour

140gms whole wheat flour

125gms dark brown sugar

$\frac{3}{4}$ tsp baking soda

$\frac{1}{2}$ tsp salt

115gms coarsely chopped bittersweet chocolate

80ml **Morgenster Lemon Enhanced Extra Virgin Olive Oil**

2 large eggs, lightly beaten

340gms mashed, VERY RIPE banana (~ 3 bananas)

60ml plain yoghurt

lemon zest

1 tsp vanilla essence



For the glaze:

85gms sifted dark brown sugar

55gms icing sugar

4 tsp freshly squeezed lemon juice

How to prepare:

Pre-heat the oven to 180C and place rack in the centre. Grease a loaf pan.

In a large bowl, whisk together the flours, sugar, baking soda and salt.

Add the chocolate pieces and combine well.

In a separate bowl, mix together the olive oil, eggs, mashed banana, yoghurt, zest and vanilla.

Pour the banana mixture into the flour mixture and fold with a spatula until just combined.

Scrape the batter into the prepared pan and bake until golden brown (about 50 minutes).

You want to get the beautiful colour on the cake, but at the same time you don't want to bake all the moisture out.

Transfer the pan to a wire rack to cool for 10 minutes, then turn the loaf out of the pan to cool completely.

While the cake is cooling, prepare the glaze.

In a bowl whisk together the sugars and the lemon juice until smooth.

When the cake is completely cooled, drizzle the glaze on top of the cake and spread with a spatula to cover.