



PREP: 15
COOK: 60
SERVES: 8

Healthier Choc Banana Bread

Moist, chocolatey, and naturally sweet, this Healthier Choc Banana Bread is a delicious better-for-you twist on a classic favourite. Made with ripe bananas, wholemeal flour, and Queen's Sugar Free Syrups and Toppings, it's a wholesome loaf that's perfect for morning tea, after-school snacks, or freezing for later.

Ingredients

400g smashed ripe banana
2 eggs
120g Queen SF Maple Flavoured Syrup
100g olive oil
4 tbsp Queen SF Chocolate Fudge Flavoured Topping
2 tsp Queen SF Vanilla extract
175g desiccated coconut

Method

STEP 1

Preheat oven to 160°C fan forced, and line a loaf tin with baking paper.

STEP 2

In a large bowl combine the smashed banana, eggs, maple flavoured syrup, olive oil, chocolate syrup and vanilla extract and mix until well combined.

STEP 3

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Ingredients

1 tsp baking powder
180g wholemeal self raising flour
1 whole banana

Method

Add the desiccated coconut, wholemeal flour and baking powder and mix until combined.

STEP 4

Spoon mixture into the prepared loaf tin. Drizzle on the final tbsp of chocolate topping and use a skewer or chopstick to swirl the topping in the top of the batter then top with a banana sliced in half and bake for 60minutes until bread has cooked through. Cool completely in tin and before removing and slicing.

STEP 5

NB: The mixture is enough for 1 large loaf tin, or a small loaf tin and 4 x muffins. Slices or muffins can be frozen for a quick and easy after school/work treat.

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