Chocolate Banana Loaf
RECIPE

Chocolate Banana Loaf



TIME	60 minutes
INGREDIENTS	12 items
MAKES	20 servings

A light and fluffy bake with indulgent chocolate icing, slice into it to find the hidden Maltesers inside!

INGREDIENTS

- 200g soft brown sugar
- 120g unsalted butter, softened
- 3 medium ripe bananas, peeled and mashed
- 2 medium eggs, beaten
- 200g self-raising flour
- ½ tsp baking powder
- 80g Maltesers

TO DECORATE

- 100g unsalted butter, softened
- 150g icing sugar
- 30g cocoa
- 3 x 58g bag Maltesers Mini Bunnies, milk
- 3 x 58g bag Maltesers Mini Bunnies, white

Instructions

1. Heat the oven to 190C/170C fan/gas 5. Grease and line a 900g loaf tin. Using an electric beater or a freestanding mixer, beat together the sugar and butter until light and creamy. Add the mashed bananas and beaten eggs, then combine. Sift in the flour, baking powder and a pinch of salt, then fold to combine.
2. Spoon a third of the mixture into the loaf tin, then scatter half the Maltesers on top. Follow with another third of the mixture and the remaining Maltesers, then finish with the remaining mixture and bake for 50-60 minutes. Allow to cool in the tin for 15 minutes, then remove, using the parchment paper to lift it onto a wire rack.
3. Once cool, make the buttercream. Whisk the butter until light. Sift together the icing sugar and cocoa, then add to the butter in 3 installments, whisking in between each. Add 1-2 tbsp of boiling water to loosen the mixture slightly – it needs to be spreadable. Spoon onto the loaf, then dot with the Maltesers Mini Bunnies, some cut and sat upright, nestled within the buttercream. Cut into 20 small slices to serve.

More Recipes Like This



Carrot Cake Traybake with Maltesers Easter Bunnies

Cooking time

45 min

Ingredients

11 items



Easter Egg Cookies

Cooking time

7 minutes

Ingredients

9 items



Maltesers Blondies

Cooking time

45 min

Ingredients

9 items



Maltesers Bunnies Brownie Bites

Cooking time

35 min

Ingredients

11 items

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