



Maltesers Ultimate Chocolate Banana Bread
RECIPE

Maltesers Ultimate Chocolate Banana Bread



<?xml version="1.0"?>

TIME

50 minutes

INGREDIENTS

16 items

MAKES

16 servings

Moist, yielding and texturally varied, this banana bread is loaded with Maltesers, dates and walnuts.

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INGREDIENTS

- 150 g (1 1/2 cups) Maltesers, divided
- 252 g (1 2/3 cups) plain flour
- 5 mL (1 tsp) baking powder
- 5 mL (1 tsp) ground cinnamon
- 2 mL (1/2 tsp) bicarbonate of soda
- 1 mL (1/4 tsp) ground nutmeg
- 1 mL (1/4 tsp) salt
- 2 eggs
- 100 g (1/2 cup) packed brown sugar
- 75 mL (1/3 cup) vegetable oil
- 75 mL (1/3 cup) plain low-fat yogourt
- 5 mL (1 tsp) vanilla extract
- 3 ripe bananas, mashed (about 1 1/3 cups/295 g)
- 52 g (1/4 cup) chopped pitted dates
- 39 g (1/4 cup) chopped walnuts
- 45 g (1 1/2 oz) dark chocolate, melted

Recipes crafted for gatherings and sharing with others



Instructions

- 1
Preheat oven to 180°C/350°F/Gas 4. Lightly grease 18 x 10-cm (7 x 4-inch) loaf tin and line with baking paper.
- 2
Coarsely chop 100 g (1 cup) Maltesers.
- 3
In large bowl, whisk together flour, baking powder, cinnamon, soda, nutmeg and salt.
- 4
In medium bowl, whisk together eggs, brown sugar, oil, yogurt and vanilla until blended. Whisk in bananas until combined.
- 5
Stir eggs mixture into flour mixture. Fold in chopped Maltesers, dates and walnuts. Scrape into prepared tin; smooth top.
- 6
Bake for 50 to 60 minutes or until tester inserted into centre of loaf comes out clean. Let cool completely in pan on wire rack.
- 7
Turn out banana bread from pan; Drizzle with melted chocolate and sprinkle with remaining Maltesers. Let stand for 10 to 15 minutes or until chocolate is set. Cut into slices to serve.
8. Tip
Substitute dates with raisins or dried apricots.
9. Tip
Substitute walnuts with pecans or almonds.

NUTRITION INFORMATION

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Column 1	Column 2
	Per 1 serving (1/16 of loaf)
Energy	920 kJ 220 kcal
Fat	9.4g
Saturates	2.1g
Carbohydrate	31.3g
Sugars	16.7g
Fibre	1.7g
Protein	3.9g
Salt	0.3g

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Cooking time

45 min

Ingredients

11 items

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[Chocolate Banana Loaf](#)

Cooking time

60 minutes

Ingredients

12 items

[SEE DETAILS](#)



[Easter Egg Cookies](#)

Cooking time

7 minutes

Ingredients

9 items

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[Maltesers Blondies](#)

Cooking time

45 min

Ingredients

9 items

[SEE DETAILS](#)

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