



JERNEJ KITCHEN

BANANA BREAD WITH CREAM CHEESE FROSTING

Easy, delicious banana bread, made in 15 minutes (+baking)

MAKES	1	LOAF PAN (20X12CM / 8X5 INCH)
PREPARATION:	15	MINUTES
BAKE:	50	MINUTES

BANANA BREAD

6 very ripe bananas, peeled

50 ml full fat milk

4 eggs

80 g sugar

1 tbsp floral honey

7 g baking powder

1 vanilla bean (seeds only)

300 g all-purpose flour

WHITE CHOCOLATE AND CREAM CHEESE FROSTING

100 g white chocolate

180 g cream cheese

50 ml full fat milk

TOOLS AND EQUIPEMENT

loaf pan (20x12cm / 8x5 inch)

immersion blender

large bowl or stand mixer

wire racks

MASH THE BANANAS

In a mixing bowl, mash the ripe bananas and milk with an immersion blender until completely smooth.

TIP

The riper your bananas, the more banana flavor the bread will have.

PREPARE BANANA BREAD

Preheat the oven to 180°C / 355°F. In a large bowl (or in a bowl of a stand mixer fitted with a whisk attachment) beat the eggs, sugar and floral honey. Add the mashed bananas and milk, baking powder and seeds from one vanilla bean. Then, still stirring, begin to slowly incorporate the flour. The banana bread mixture should be smooth and shiny.

BAKE THE BANANA BREAD

Lightly grease a loaf pan (20x12cm / 8x5 inch) and line with baking paper. Pour in the prepared banana bread mixture and bake for about 50 minutes. Cool in the loaf pan for about 5 - 10 minutes, then remove to a wire rack to cool.

WHITE CHOCOLATE AND CREAM CHEESE FROSTING

Melt the white chocolate and stir in the cream cheese. Add the milk and combine well to get a smooth frosting. Spread the frosting on the cooled banana bread.. Place in the fridge for at least 30 minutes, then serve. Enjoy.