



OVO

CRUNCHY CREAM BANANA BREAD



PREPARING OVO CRUNCHY CREAM BANANA BREAD

INGREDIENTS

- 100 g butter, softened
- 4 very ripe bananas
- 4 tbsp runny honey
- 2 eggs
- 120 g sour cream
- 260 g flour
- 2 tsp baking powder
- Pinch of salt
- 50 g chopped walnuts
- 150 g Ovomaltine Crunchy Cream, warmed in a bain marie

In a bowl, mix three of the very ripe bananas, the honey and the eggs with a hand mixer until the bananas are well mashed. Then, add the sour cream and mix until smooth.

In another bowl, mix together the flour, baking powder, salt and walnuts. Now, slowly add the dry ingredients to the banana mixture and stir until you have a smooth batter.

Preheat the oven to 180 °C. Pour $\frac{2}{3}$ of the batter into a cake tin. Spoon blobs of the Ovomaltine Crunchy Cream onto the batter and gently spread it out. Put the rest of the batter on top. Cut the fourth banana lengthways and press it into the batter. If desired, add more Ovomaltine Crunchy Cream on top of the banana.

Now, bake the banana bread for around 60 to 75 minutes. After 50 minutes, test the banana bread with a skewer to see if it is done.

Let the banana bread cool slightly before taking it out of the tin and slicing it.

Serve warm or cold, with fresh quark, fruit, etc. as desired.