

Chocolate Banana



INGREDIENTS

For the banana bread:

3 very ripe bananas

90g sunflower oil

125g sugar 200g

Plain flour

3 tsp baking powder

1 tsp mixed spice

For the chocolate icing:

30g water

30g golden syrup

50g sugar

175g 73% dark chocolate

METHOD

To make the banana bread

Heat oven to 180 degrees.

Put all of the ingredients into a bowl and mix well.

Pour the mixture into a 2lb loaf tin that has been lined and greased.

Bake for approx. 35 mins until skewer comes out clean

Leave to cool while you make the icing.

To make the chocolate icing:

In a saucepan, heat the sugar, water and golden syrup on low/medium heat until the sugar is dissolved and the mixture is starting to bubble.

Take off of the heat, leave to cool for a couple of minutes and then pour the chocolate in.

Leave for another couple of minutes and then gently whisk to melt the chocolate before pouring over the banana bread.

(Tip, if the chocolate icing begins to seize, just add a splash of water to bring it back.)

Enjoy!