

Chocolate Orange Banana Cake

Cuisine: **French**

Food category: **Pastry**



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Company: **Retigo**

Program steps

Preheating: **175 °C**

1	Hot air	100 %	Termination by time	00:50 hh:mm	170 °C	100 %	
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Ingredients - number of portions - 8

Name	Value	Unit
bananas	3	pcs
powdered sugar	250	g
orange	1	pcs
Eggs	2	pcs
flour	250	g
baking powder	20	g
chocolate chips	75	g

Nutrition and allergens

Allergens: A, C, S

Minerals: 0mg, 2mg, Ca, Calcium: 50mg, Co, Cr, Cu, F, Fe, I, Iron: 2, K, Magnesium: 50mg, Mg, Mn, Na, P, Phosphorus: 100mg, Potassium: 300mg, Se, Sodium: 10mg, Zinc: 1, Zn
 Vitamins: A, B, C, E, Folate: 0, K, Kyselina listová, Niacin: 0, Pantothenic Acid: 0, Riboflavin: 0, Thiamin: 0, Vitamin A: 0, Vitamin B12: 0, Vitamin B6: 0, Vitamin C: 0, Vitamin D: 0, Vitamin E: 0, Vitamin K: 0

Nutritional value of one portion	Value
Energy	606.9 kJ
Carbohydrate	58.1 g
Fat	2.6 g
Protein	3.5 g
Water	0.1 g

Directions

Cut the bananas into pieces and place them in a large mixing bowl with the butter and sugar, along with the zest of one orange. Incorporate the eggs one by one, mixing well after each addition.

Sift together the flour and baking powder, then pour them over the banana mixture and gently fold using a spatula.

Add the chocolate chips, distributing them evenly.

Pour the batter into a loaf pan previously lined with parchment paper.

Bake until the cake is puffed and well golden.