

Chocolate, Banana, and Orange Cake

Gorgeous recipe to use up some over ripe bananas! Hopefully you will find these ingredients with ease and will be able to bake it at home.

Ingredients

For the Cake

150g butter, softened

150g golden caster sugar

3 ripe bananas

2 large eggs

200g plain flour

2 tsp baking powder

zest of 1 orange

$\frac{1}{2}$ Terry's chocolate orange, roughly chopped

handful roasted hazelnuts, roughly chopped

For the Ganache

50g Terry's chocolate orange

50g dark chocolate

200ml double cream

Method

– Preheat the oven to 180°C / 160°C with a fan. Grease and line a loaf tin.

– Add the sugar and butter to a large bowl and whisk until light and creamy.

– Add the bananas and mash it together.

– Crack in the eggs and mix well.

– Add the flour, baking powder, and orange zest. Whisk

together.

- Fold in the chocolate and pour the batter into the loaf tin. Bake in the oven for 45-50 minutes.
- Remove the cake from the oven and the tin, and let it cool.
- To prepare the ganache, pour the double cream into a pan and bring it to a boil. Place the chocolate in a bowl and then pour over the cream. Let it sit for 10 seconds before you stir to combine.
- Pour the ganache over the cake and top with the roasted hazelnuts.
- Time to tuck in!