



Banana Chocolate Marble Cake

Ingredients

(For 6 muffin cups)

Banana	2	
Sugar	120g	
Milk chocolate	20 g	
A {	Banana starch	35 g
	Corn starch	3 Tbsps.
	Baking powder	5 g
	Cinnamon powder	1/2 tsp.
Eggs	2	
Butter	2 Tbsps.	

Directions

- Mix dry ingredients (A) together.
 - Prepare the butter by letting it sit at normal temperature.
 - Preheat the oven to 170 ° C degrees.
1. Mash bananas with a fork. Sift the dry ingredients and add in the same bowl. Add eggs, butter and sugar and mix well.
 2. In a bowl on top of a simmering pot of hot water, melt the chocolate. When the chocolate is melted, put a small portion of the batter into the chocolate and mix. Mix the chocolate batter and the original batter lightly to form a marbling effect.
 3. Coat the muffin tin with butter (not included in the list of ingredients) and pour in the mixture.
 4. Bake in the preheated 170° C degree oven for about 18 - 20 minutes until it looks cooked and a skewer inserted comes out clean.