

## BANANA CHOCOLATE DREAM



### **Ingredients (makes 12 generous slices):**

375 g brown sugar

100 g sour cream or see recipe in the basics

100 g butter without salt

3 eggs, separated

2-3 bananas, mashed, plus 1 for garnish

160 g whole meal flour  
200 g wheat flour  
20 g or 2 tbsp baking powder  
Pinch of salt  
A few drops lemon essence  
A few drops vanilla essence  
85 g chocolate chips  
30 g white sugar  
Extra brown sugar  
Apricot jam, for glazing

**Preparation:**

1. Cream together the brown sugar, sour cream and butter.
2. Add the egg yolks, then the mashed bananas.
3. Stir in all the dry ingredients except the white sugar, along with the flavouring essences and chocolate chips.
4. Make a meringue by beating the egg whites and white sugar together to form stiff, shiny peaks, then fold into the mixture.
5. Pour into a lined and greased 23 cm tin with 6 cm sides.
6. Slice the reserved banana lengthways, and place on top.
7. Cook on the middle rack of a 150° C oven and cook for 30 minutes.
8. Sprinkle with brown sugar and cook for a further 30 minutes, or until a knife inserted into the centre comes out clean.
9. Heat the apricot jam and brush over the top.
10. Cool on a cake rack.