



*berry crumble*  
**BANANA BREAD**

The banana bread of my dreams - goeey like a brownie but with caramelised bananas, loads of deliciously fresh berries, white chocolate, and a heavenly crunchy browned butter crumble topping

## INGREDIENTS

## DIRECTIONS

### *for the banana bread*

300g	bananas	Roughly mash the (very ripe!) bananas with a fork Add the butter and brown sugar to a pan over medium-high heat, stir until the sugar is dissolved, and add the bananas Cook until the bananas and sugar is caramelised and remove from heat Add the sugar alongside 4 eggs in a bowl and beat on high until light and fluffy (about 4mins, make sure the eggs are at room temperature)
50g	dark brown sugar	
50g	butter	
150g	butter	brown the butter and let it cool down (I like to add it to a little bowl together with the caramelised bananas)
3	eggs	Combine in a large bowl and whisk until the mixture is light and aerated, then add in the caramelised bananas and brown butter, and mix until combined
70g	dark brown sugar	
130g	granulated sugar	
1	lemon (peel)	
1tsp	salt	
250g	flour	Carefully fold in the dry ingredients and mix until no lumps remain
1tsp	baking powder	
300g	mixed berries	Coat the berries (fresh or frozen) and chopped white chocolate pieces in a few tsp of cornstarch (this will prevent them from sinking to the bottom) and mix them into the batter until well combined
200g	white chocolate	

### *for the brown butter crumble*

50g	browned butter	Brown the butter and let it cool down, before combining all ingredients in a bowl and roughly mixing them through with your hands, until a gravel-like consistency is achieved
150g	sugar	
50g	dark brown sugar	* I would recommend adding the coconut milk bit by bit, to make sure the consistency doesn't end up too wet
200g	flour	
4 tbsp	coconut milk	
1/2 tsp	salt	

pour the batter into a lined baking sheet and bake in a preheated oven at 200°C for about 30-35min when using fresh berries, or 45-50min when using frozen berries

I would recommend checking every once in a while to make sure the crumble doesn't burn but the banana bread is cooked through (when a toothpick comes out clean)