



Green & Black's Farmhouse Chocolate Banana Bread

Ingredients

1 cup	Self-rising flour
1	Pinch of salt
8 Tbsp (1 stick)	Butter, at room temperature
$\frac{3}{4}$ cup	Sugar
2	Extra-large free-range eggs, beaten
2	Very ripe bananas
3 Tbsp	Milk
100 grams (1 bar)	Green & Black's 70% chocolate, chopped into very small pieces

Directions

Preheat the oven to 350°F and line or grease a 9 x 5-in. loaf pan.

Sift the flour and salt.

Cream the butter and sugar in a food processor. Add the eggs, bananas, and milk and mix thoroughly. Next add the flour, but stop mixing as soon as the ingredients come together.

Fold half of the chopped chocolate into the mixture. This must be done using a spoon—do not use a food processor for this.

Pour the mixture into the prepared pan, sprinkle the rest of the chocolate on top of the mixture and push the pieces in slightly.

Bake in the center of the oven for between 45 minutes and 1 hour or until a skewer inserted into the middle comes out clean.

Tip: When mixing the wet and dry ingredients, do not work the mixture too much as this will release the gluten in the flour and make for a heavier texture. For this reason, stop when the mixture has just come together.