



PREP: 15  
COOK: 60  
SERVES: 8

## Healthier Choc Banana Bread

Moist, chocolatey, and naturally sweet, this Healthier Choc Banana Bread is a delicious better-for-you twist on a classic favourite. Made with ripe bananas, wholemeal flour, and Queen's Sugar Free Syrups and Toppings, it's a wholesome loaf that's perfect for morning tea, after-school snacks, or freezing for later.

### Ingredients

400g smashed ripe banana  
2 eggs  
120g Queen SF Maple Flavoured Syrup  
100g olive oil  
4 tbsp Queen SF Chocolate Fudge Flavoured Topping  
2 tsp Queen SF Vanilla extract  
175g desiccated coconut

### Method

#### STEP 1

Preheat oven to 160°C fan forced, and line a loaf tin with baking paper.

#### STEP 2

In a large bowl combine the smashed banana, eggs, maple flavoured syrup, olive oil, chocolate syrup and vanilla extract and mix until well combined.

#### STEP 3

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## Ingredients

1 tsp baking powder  
180g wholemeal self raising flour  
1 whole banana

## Method

Add the desiccated coconut, wholemeal flour and baking powder and mix until combined.

### STEP 4

Spoon mixture into the prepared loaf tin. Drizzle on the final tbsp of chocolate topping and use a skewer or chopstick to swirl the topping in the top of the batter then top with a banana sliced in half and bake for 60minutes until bread has cooked through. Cool completely in tin and before removing and slicing.

### STEP 5

NB: The mixture is enough for 1 large loaf tin, or a small loaf tin and 4 x muffins. Slices or muffins can be frozen for a quick and easy after school/work treat.

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