



THE COMMUNICATION DEPARTMENT'S

Chocolate & Banana Cake

By Andrea Lavarello

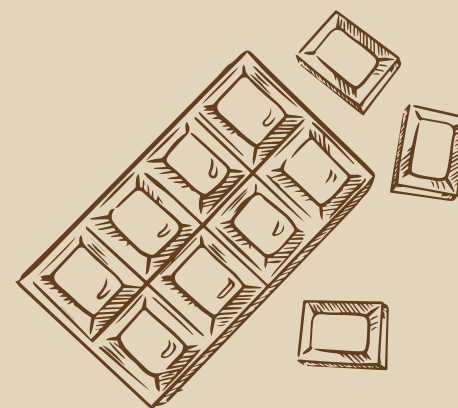
What you will need



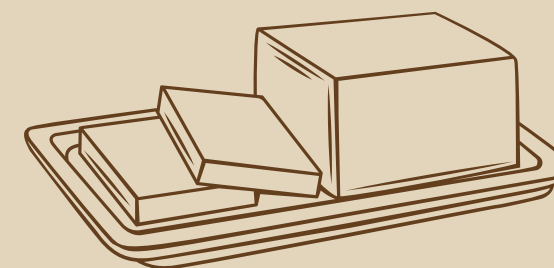
250 grams of
flour



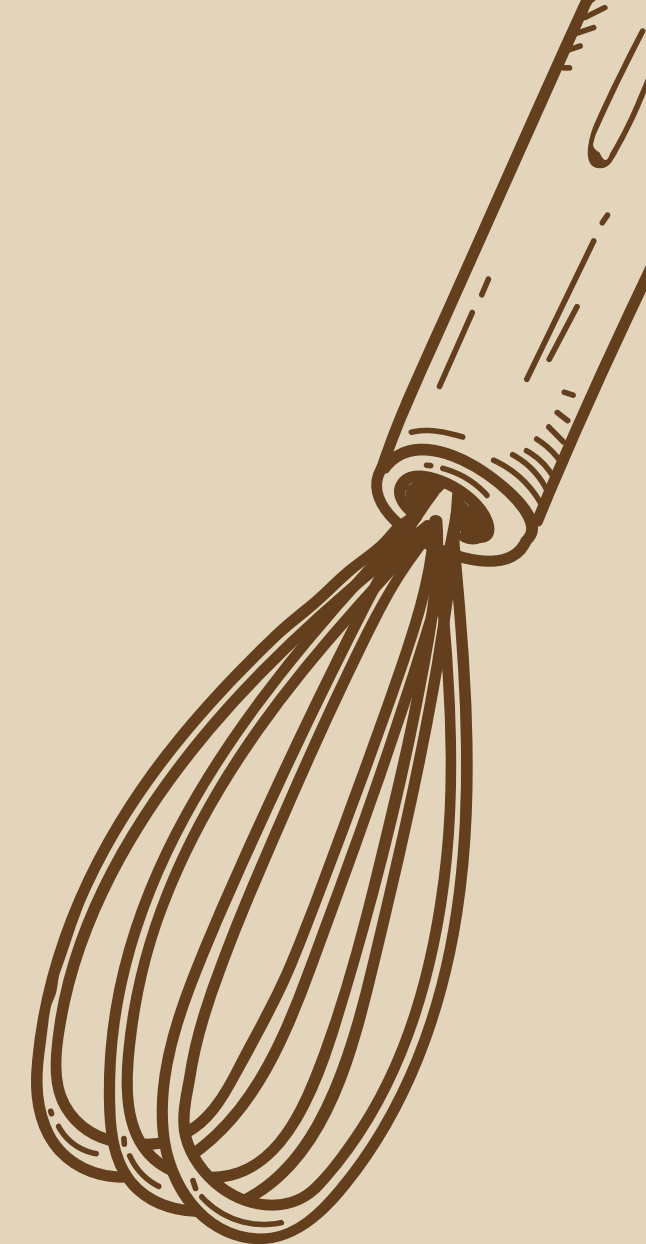
250 grams of
sugar



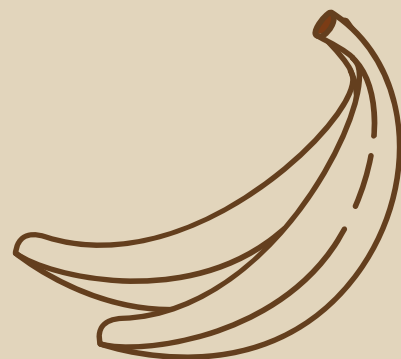
200 grams of
dark chocolate



125 grams of
butter



2 eggs



4-5 bananas



baking powder

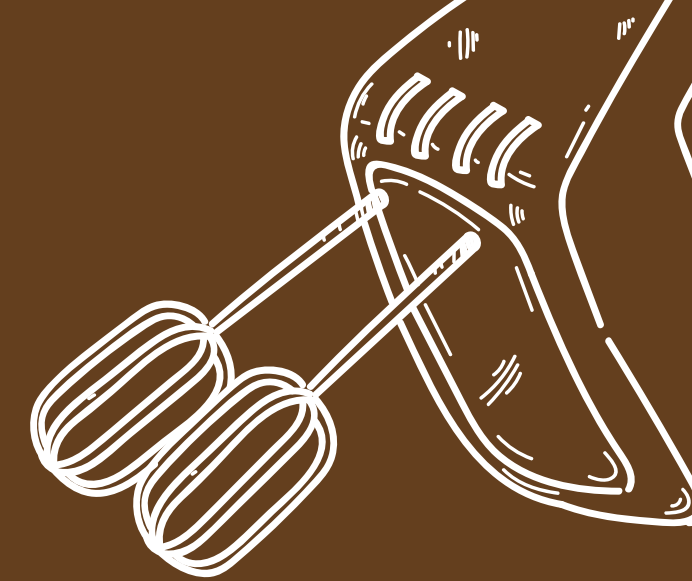


vanilla



Step 1

Combine flour, sugar
and melted butter.



Step 2

Add in the eggs and mix slightly.



Step 3

Add in vanilla and
baking powder.



Step 4

Ripe bananas! The
riper, the better.
Smash them with a
fork (you can leave
some chunks).





Step 5

Fold in the chocolate in
tiny, small and big chunks.



Step 6

Put in a greased tin and bake
at 180°C for 45-55 minutes.





Voilà! ✨
Enjoy :)