

Banana Brownies

Make 9 slices

Ingredients

for the banana swirl

- 150g peeled banana, mashed (about 270g unpeeled)
- 45g light brown soft sugar
- 1 teaspoon lemon juice
- ½ teaspoon ground cinnamon

for the brownie base

- 165g plain chocolate, chopped
- 165g unsalted butter, cubed
- 300g caster sugar
- 1 teaspoon vanilla extract
- 4 medium eggs
- 60g plain flour, sifted
- 35g cocoa powder, sifted



Method

For the banana swirl: place the mashed banana, sugar, lemon juice and cinnamon in a small saucepan and mix together with a wooden spoon. Place over a medium heat and bring to the boil, stirring often. Bubble for 5 minutes, still stirring often, until the mixture has thickened. Leave to cool while preparing the brownie base.

For the brownie: preheat the oven to 180°C (170°C fan)/350°F/gas mark 4, grease a 20cm square tin and line with non-stick baking paper.

Place the chocolate and butter in a heatproof bowl and set over a pan of simmering water stirring occasionally until melted. Transfer the melted mixture to a large mixing bowl and leave to cool for a few minutes. Add the sugar and vanilla to the bowl with the cooled mixture and mix with a wooden spoon until smooth. Mix in the eggs, one at a time, followed by the flour and cocoa powder, until evenly combined. Transfer the mixture to the prepared tin and spread evenly.

Dollop spoonfuls of the cooled banana swirl over the brownie mixture and use a knife to swirl them together until gently marbled, being careful not to overdo it. Bake for 40-45 minutes. The brownie will develop a papery crust when ready and an inserted skewer will come out almost clean. Leave to cool in the tin.

Cut into nine slices and serve with a clotted cream.