

# JimJams Chocy Banana Bread

## Ingredients

| Product   | Quantity |
|---|----------|
| McDougalls Plain Flour 3kg                            | 440.00 g |
| Barkat Baking Powder 100g                             | 4.00 g   |
| Kerrygold Pure Irish Butter 250g                      | 55.00 g  |
| 15 dozen Medium Free Range Eggs                       | 2.00 g   |
| Banana  | 1.50 g   |
| Trewhithen Dairy Cornish Semi-Skimmed Milk 2 Litres   | 75.00 g  |
| JimJams 83% Less Sugar Hazelnut Chocolate Spread 350g | 175.00 g |

Serves: 10

## Allergy Information

Key: Contains May Contain

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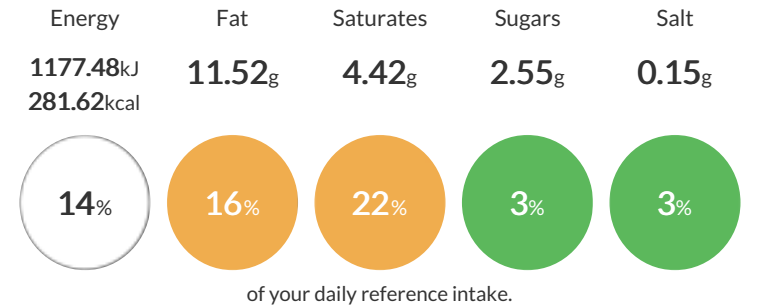
## Dietary Information

Key: Suitable for

|  |  |  |  |
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## Reference Intake

Each serving contains:



## Nutritional Summary

|                           |                         |
|---------------------------|-------------------------|
| Energy                    | 1177.48kJ<br>281.62kCal |
| Protein                   | 6g                      |
| Carbohydrates             | 39.92g                  |
| of which sugars           | 2.55g                   |
| Non Milk Extrinsic Sugars | 0g                      |
| Fat                       | 11.52g                  |
| of which saturates        | 4.42g                   |
| Fibre                     | 1.41g                   |
| Salt                      | 0.15g                   |
| Sodium                    | 0g                      |
| Iron                      | 0mg                     |
| Calcium                   | 0mg                     |
| Zinc                      | 0mg                     |
| Folate                    | 0µg                     |
| Vitamin A                 | 0µg                     |
| Vitamin C                 | 0mg                     |

## Method & Recipe Notes

1. Preheat oven to 180C. Lightly grease with butter a loaf pan.
2. In a medium bowl, whisk together flour and baking soda.
3. In a separate large bowl, cream sugar and butter together. Add eggs, one at a time, beating well after each egg is added.
4. Add mashed bananas and milk, beat until well combined. Add flour mixture, beat until flour is incorporated.
5. Place the choc Spread into a microwavable bowl and heat on high for 30 seconds. Add 1 cup of the banana bread batter to the Choc mix and stir until well mixed.
6. Spoon Choc batter alternately with plain banana bread batter into the prepared loaf pan. Swirl batters together with a knife.
7. Bake for 40/50 minutes. Cool in pan for at least 15 minutes and then remove loaf from pan and place on a wire rack to cool completely.

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