

# Chocolate Orange Banana Cake

Cuisine: **French**  
Food category: **Pastry**



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Company: **Retigo**

## Program steps

Preheating: 175 °C

1

 Hot air

 100 %

 Termination by time

 00:50 hh:mm

 170 °C

 100 %



| Ingredients - number of portions - 8 |       |      |
|--------------------------------------|-------|------|
| Name                                 | Value | Unit |
| bananas                              | 3     | pcs  |
| powdered sugar                       | 250   | g    |
| orange                               | 1     | pcs  |
| Eggs                                 | 2     | pcs  |
| flour                                | 250   | g    |
| baking powder                        | 20    | g    |
| chocolate chips                      | 75    | g    |

### Nutrition and allergens

Allergens: A, C, S  
Minerals: 0mg, 2mg, Ca, Calcium: 50mg, Co, Cr, Cu, F, Fe, I, Iron: 2, K, Magnesium: 50mg, Mg, Mn, Na, P, Phosphorus: 100mg, Potassium: 300mg, Se, Sodium: 10mg, Zinc: 1, Zn  
Vitamins: A, B, C, E, Folate: 0, K, Kyselina listová, Niacin: 0, Pantothenic Acid: 0, Riboflavin: 0, Thiamin: 0, Vitamin A: 0, Vitamin B12: 0, Vitamin B6: 0, Vitamin C: 0, Vitamin D: 0, Vitamin E: 0, Vitamin K: 0

| Nutritional value of one portion | Value    |
|----------------------------------|----------|
| Energy                           | 606.9 kJ |
| Carbohydrate                     | 58.1 g   |
| Fat                              | 2.6 g    |
| Protein                          | 3.5 g    |
| Water                            | 0.1 g    |

### Directions

Cut the bananas into pieces and place them in a large mixing bowl with the butter and sugar, along with the zest of one orange. Incorporate the eggs one by one, mixing well after each addition.

Sift together the flour and baking powder, then pour them over the banana mixture and gently fold using a spatula.

Add the chocolate chips, distributing them evenly.

Pour the batter into a loaf pan previously lined with parchment paper.

Bake until the cake is puffed and well golden.