



Banana Bread Topped with Mascarpone Cream and Caramelized Banana Pieces

For the Banana Bread:

- 120g (1/2 cup) coconut oil
- 115g (1/2 cup) brown sugar
- 6 ripe bananas
- 150ml (2/3 cup) banana nectar, e.g., "Nane" by Klindworth
- 75ml (1/3 cup) oat milk
- 375g (3 cups) spelt flour (T630)
- 1 packet baking powder
- 3 leveled teaspoons cinnamon

For the Mascarpone Topping:

- 500g (2 cups) mascarpone
- 60g (1/2 cup) powdered sugar
- 2 teaspoons vanilla extract

For the Caramelized Banana Pieces:

- 3-4 bananas
- 2 teaspoons butter
- 3 teaspoons brown sugar

Instructions:

1. Mash the bananas with a fork. Briefly warm the coconut oil to liquefy it. Then, mix all the ingredients together and pour into a greased and well-coated or parchment-lined loaf pan. Bake at 180°C (350°F) for approximately 50-60 minutes (perform a toothpick test!). Remove from the oven and let it cool completely before removing it from the pan. Tip: If the bananas used are not very ripe, add an additional 30g of sugar, honey, or a sweetener of your choice.
2. For the caramelized banana pieces, cut the bananas into 1-1.5cm cubes. Heat the butter in a well-coated pan over medium heat, then add the banana pieces and fry until golden brown from all sides. Sprinkle with brown sugar and let it caramelize slightly. Remove from the pan and let it cool completely.
3. For the mascarpone topping, beat mascarpone with vanilla extract and sifted powdered sugar until creamy. Generously spread the cake with a layer of the cream, creating a slight hollow in the middle. Arrange the cooled caramelized banana pieces on this hollow.