

CHOCOLATE AND BANANAS BROWNIE

Making them is really easy, a few steps and the delicious sweet melting in the mouth is ready to be enjoyed. Brownies, whose origins are controversial between Boston and Chicago, is a cake served as squares, often offered for snacks and served together with Classic American coffee.



INGREDIENTS:

200 g. of extra dark chocolate Emilia
100 g. Milk chocolate Emilia
250 g. of butter
200 g. of sugar
150 g. made with flour
60 g. of bitter cocoa powder Emilia
4 big eggs
2 medium bananas
 A pinch of cinnamon



Difficulty
EASY



Preparation
60 min



Portion
10

- 1** Mix the butter and the two chopped chocolates in the bain-marie, stirring occasionally to obtain a homogeneous mixture. Remove from the fire.

TIP

As an alternative to bananas you can use 200 grams of raspberries or 150 grams of dried apricots. Brownies can also be enriched with hazelnuts or pecan nuts, but be careful: they are real sins of throat!.

- 2** With the aid of a whip, incorporate the eggs one by one, then combine the flour and sifted cocoa and cinnamon. Finally add the banana cut to washers, holding some slices.
- 3** Pour the mixture into a rectangular baking tray of about 20 inches lined with baking paper, place over the last sliced banana slices aside and bake for 35 minutes at 180 °. Bend and let cool. Cut into squares, sprinkle with a little bitter cocoa and serve.