

Chocolate caramel banana cake with the magimix

Chocolate caramel banana cake with the magimix

10 min	10 min 28 min	10 min 28 min 38 min	10 min 28 min 38 min 2/10
10 min 28 min 38 min 2/10 8	10 min 28 min 38 min 2/10 8 16	10 min 28 min 38 min 2/10 8 16 13	

10 min 28 min 38 min 2/10 8 16 13

200g caramel chocolate
100g sugar
100g butter
60g hazelnut powder
30g flour
3 eggs
2 bananas
1 pinch of salt

**200g caramel chocolate
<span**

How to make a delicious chocolate banana cake with your TM31, TM5, or TM6 ?

For whipping egg whites with Thermomix :

Â»

Place the egg whites in the Thermomix bowl.

Â»

Insert the whisk.

Â»

Add a pinch of salt.

Â»

Mix for 3 minutes 30 seconds, gradually increasing the speed to 3.5.

Â»

Reserve the whipped egg whites.

Â»

To ensure successful whipped egg whites, refer to our video for tips on whipping [egg whites](#).

For the caramel cake with Thermomix :

Â»

Place the caramel chocolate in the Thermomix bowl with the butter.

Â»

Cook for 3 minutes at 60°C on speed 2.

Â»

Pour this mixture into the whipped egg whites and gently fold with a spatula.

Â»

Add the egg yolks, flour, sugar, and hazelnut powder.

Â»

Set for 30 seconds on speed 4.

Chocolate caramel banana cake with the magimix

Â»

Preheat the oven to 180°C.

Â»

Grease your cake mold.

Â»

Pour the mixture into the cake mold.

Â»

Slice the bananas and place them on top of the cake.

Â»

Bake for approximately 25 minutes.

Enjoy and indulge in this delicious caramel banana cake with Thermomix. Yum ;)