

Chocolate caramel banana cake with the thermomix

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

200g caramel chocolate
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How to make a delicious chocolate banana cake with your TM31, TM5, or TM6 ?

For whipping egg whites with Thermomix :

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Place the egg whites in the Thermomix bowl.

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Insert the whisk.

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Add a pinch of salt.

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

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Reserve the whipped egg whites.

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

For the caramel cake with Thermomix :

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

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

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

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

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Set for 30 seconds on speed 4.

Chocolate caramel banana cake with the thermomix

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Preheat the oven to 180°C.

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Grease your cake mold.

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Pour the mixture into the cake mold.

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

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Bake for approximately 25 minutes.

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