

MOFO AKONDRO (Banana cake)

👤 Rémis

📁 Madagassische Rezepte

Banana bread is a cake that is served often for breakfast in hotels and restaurants in Madagascar. It is a sweet and juicy cake which keeps fresh for days - if you have not eaten it before.

Ingredients for one loaf pan:

- 3 ripe bananas
- 200 g rice flour
- 100 g butter
- A pinch of salt
- 125 g brown sugar
- 2 eggs
- 1 bag vanilla sugar
- 1 bag baking powder
- 1 tablespoon oil
- if you like it: 60 g crushed peanuts



And that's how to do it:

Choose very ripe bananas, they make the cake sweeter. As an alternative, you can take baby bananas that taste sweeter than the big ones in Europe. Chop the bananas and let the butter dissolve in a small pan. Mix all ingredients in a bowl and stir until there are only very tiny banana pieces anymore. The final dough is very sticky. If you like you can add some crushed peanuts for an extra-fine taste.

Prepare your loaf pan with butter and a little flour. Then put the dough inside and bake it at 180°C for about 45 minutes. Let it cool down a little before removing it from the tin. But of course, it tastes best when still warm!