



BOSCH
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Banana Bread with Gula Melaka Butterscotch

Overview

Difficulty: Medium

Servings: 1-2

Preparation Time: 20 mins

Cooking Time: 50 mins

Ingredients

Bread:

- 350g of unsalted butter
- 250g of fine sugar
- 300g of bread flour
- 5 eggs
- 3 teaspoons of mascarpone cheese
- 180ml of milk
- 55g of toasted walnuts
- 1 teaspoon of baking powder
- 1 teaspoon of baking soda
- 200g of ripe bananas
- 1/2 cup of toasted walnuts
- 1/2 cup of raisins

Gula Melaka Butterscotch:

- 200g of gula melaka
- 100ml of double cream

Methods

1. For Bread:

- Add butter into the bowl, then add sugar. Start the Bosch kitchen machine on the gentle mode (speed 1 or 2). Add flour and mix until the ingredients look sandy.
- Add eggs to the mix, one at a time. Maintain speed of the kitchen machine at 5 or 6. Scoop in the mascarpone cheese and pour in the milk gradually.
- Add toasted walnuts, baking powder and baking soda to the mix and increase the kitchen machine speed. Then, add bananas to the mix.
- Lightly brush some unsalted butter on a baking pan, coat it well with flour and scoop the mix into the baking pan. Tap the baking pan to level the mix, then garnish the bread with walnuts and raisins.
- Place the pan in a preheated oven at 165°C under top and bottom heat mode for 45 minutes.
- Ensure that bread has cooled down before removing it from the pan.

2. For Gula Melaka Butterscotch:

- Add gula melaka and double cream into the glass blender attachment and mix well.
- Drizzle some of the sauce onto the sliced bread before serving.

Product Used

Sold to millions – tested by millions

Whatever your needs, Bosch offers the right kitchen machine to give you perfect results when preparing meals.

