



✂ Snack ⏱ 95 min

Christmas Chiquita banana bread

Try out our delicious Chiquita banana Christmas bread recipe with pecans, walnuts, orange zest and raisins. It's perfect for Christmas morning breakfast!

1

Preheat the oven to 347°F.

2

Mix the coconut blossom sugar and the soft butter in a large bowl.

3

Beat one egg at the time until all eggs are in the batter.

4

Combine the all-purpose flour, salt and baking soda through it.

INGREDIENTS FOR 2 PERSONS

3 Chiquita bananas
1 cup coconut blossom sugar
2 eggs
2 cups all purpose flour
butter
of chopped pecan nuts
1/3 cup raisins
2 tsp walnuts
orange zest
1 tsp baking soda
of maraschino cherries
Pinch of salt

NUTRITIONAL VALUES PER PERSON

270 Calories
10 g Fat
5 g Saturates
39 g Carbohydrate
17,2 g Sugars
1,3 g Fiber
4,3 g Protein
0,2 g Salt

5

Cut the Chiquita banana in slices. Add to the mix, beat until well combined.

6

Add the pecan nuts, walnuts, orange zest, raisins and maraschino cherries.

7

Cover the cake tin with some butter and flour or parchment paper. After that, put the batter into the cake tin. Bake for approx. 70 - 80 minutes and let the cake cool down.