

BANANA NUT WHISKEY CAKE

🕒 10 min 🍪 Medium

MATERIALS

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

6 capsules of Master Origin India (6 x 40 ml)
3 tsp. milk foam
1 tsp. ginger syrup

For the cake:
150 g + 1 knob softened butter
180 g cane sugar
3 eggs
3 ripe bananas
100 g crème fraîche or sour cream
1 tsp. baking soda
½ tsp. salt
300 g light (semi-) wholemeal flour
50 g oatmeal
100 g chopped nuts
For the icing: 50 g butter
50 g icing sugar
100 ml whiskey

INSPIRATIONS



LET'S MAKE IT!

Preheat oven to 180° C (350° F, gas mark 4).

Grease a cake tin and line with parchment paper.

Mix the softened butter and cane sugar.

Add the eggs while still mixing, then the mashed bananas, nuts, sour cream, baking soda, salt and, lastly, the flour.

Continue to mix briefly, then pour the batter into the pan. n Bake the cake for about 40 minutes until a knife blade inserted in the centre comes out clean. n For the icing, heat the butter, icing sugar and whiskey in the microwave for 10 seconds, then pour over the cake when cake is removed from the oven.

Let cool before serving.

Serve with an Espresso Macchiato made with Master Origin India (40 ml).

Pour the Espresso into a cup, then the syrup and milk foam.