

Banana Chocolate Cakes - Sugar free and Flourless (recipe for 8 servings)

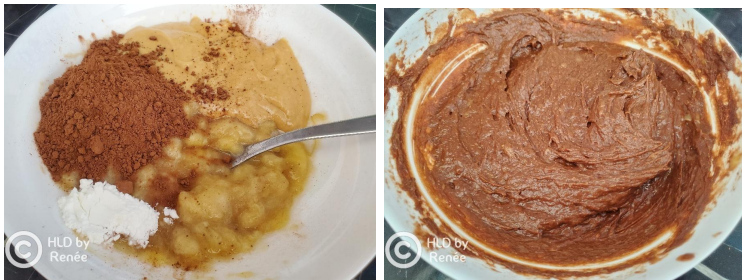


Ingredients Banana Chocolate Cakes:

- 2 ripe bananas
- 3 tbsp cacao powder
- 120 gr peanut butter
- ½ tsp baking powder
- 60 gr dark chocolate 70% (if you use lighter chocolate, it will be sweeter)
- 3 tsp sweetener of your choice (optional)

Instructions:

1. Preheat the oven to 180 degrees Celsius.
2. Mash the bananas and add the cacao powder, peanut butter, and baking powder. Mix everything together.



3. Mix the chocolate chunks through the mixture

4. Divide the mixture evenly into a muffin tray (I added some muffin papers. If you choose not to, make sure to butter the inside). You should be able to fill 8 holes. It's also possible to put it into a small brownie tray.



5. Put the tray into the oven (in the middle) and bake for 10 - 15 minutes. This depends if you still want it a bit gooey or not.
6. Take the tray out of the oven. Let it cool down and enjoy!

