

# Mini-cake with banana, caramel honey

**Recipe for 4 persons**

## Description

Perfectly moist cake made from banana and served with a honey caramel.

## Note

Wait until your bananas are ripe for this recipe. In addition, you can freeze your bananas when ripe skin-on in order to prepare banana cake or smoothie.

## Ingredients

### For the banana mini-cake

- 2 Unit(s) Banana
- 3 Unit(s) Egg
- 125 Gr Sugar
- 125 Gr Flour
- 3 Gr Baking powder
- 65 Gr Butter

### For the honey caramel

- 150 Gr Honey
- 45 Ml Water

## Preparation

- Preparation time **40 mins**
- Preheat your **four** at **400 F°**

### Preparation of banana mini-cake

Melt the butter. In a bowl, beat the eggs and sugar with a whisk, then add flour, melted butter and baking powder. Peel the bananas and then mash them with a fork. Then add to the cake mix. Fill to 3/4 of the mini cake silicone molds, then bake for 15 to 20 min. Check with the tip of a paring knife to make sure it is ready. Let cool down.

### Preparation of honey caramel

In a saucepan, put the honey and bring it to a boil. Wait until it gets brown, then stop the cooking process with a little water. It must keep its syrupy consistency.

### To serve

Unmold the mini cakes on your plate and drizzle with the honey caramel.

**Bon appétit!**