

CHOCOLATE-CENTRED BANANA BREAD BAKED OAT CUPS

Makes 12

Hand-on time: 20 minutes

Hands-off time: 45 minutes

INGREDIENTS

1 slab (80g) Cadbury Dairy Milk Chocolate, broken into blocks

6 (750g) large bananas, peeled and halved

½ tin (190g) condensed milk

3 cups rolled oats

1 tsp Royal Baking Powder

Serving suggestion:

Double cream plain yoghurt

Fresh banana slices

Ground cinnamon

METHOD

1. Preheat the oven to 180°C and line a 12-hole muffin tray with greased muffin liners.
2. Add the Cadbury Dairy Milk Chocolate to a heatproof bowl and microwave for 60 seconds, stirring every 20 seconds. Allow to cool slightly.
3. Add the bananas and condensed milk to a bowl. Mash together using a fork until the bananas are roughly puréed.
4. Add in the rolled oats and Royal Baking Powder. Fold together to combine. Allow the mixture to rest for at least 15 minutes to allow the oats to slightly soften. **Chef's Tip: You can also prepare this mixture in a blender, just add ½ cup of milk!*
5. Spoon the mixture into the lined muffin tray, filling each hole halfway. Using a teaspoon, spoon the melted chocolate into the centre of each cup before topping with the remaining batter to fill each cup to the top.
6. Bake the cups for 30-35 minutes or until golden and the top springs back when gently pressed.
7. Allow the cups to cool for at least 15 minutes in the tin before packing on a serving platter.
8. To serve, top with a spoonful of double cream plain yoghurt, a fresh banana slice and a dusting of cinnamon. Serve with tea and ENJOY! **Chef's Tip: Store remaining oat cups in an airtight container in the fridge for up to 3 days.*