

# CHOCOLATE AND BANANA BROWNIES



**THE BIG FAIR BAKE**  
Buy it. Bake it. Share it.

**MAKES 24**    20 minutes preparation time    30 minutes cooking time

## INGREDIENTS

- 2 ripe medium sized Fairtrade bananas, mashed
- 2 tbsps Bournville Fairtrade cocoa powder
- 200g Fairtrade light soft brown sugar
- 100g self raising flour
- 1 tsp baking powder
- 175g unsalted butter, diced
- 175g Cadbury Dairy Milk, broken into pieces
- 3 medium eggs, beaten

## METHOD

**DID YOU WASH YOUR HANDS?**  
Sales of FAIRTRADE cocoa in Ghana means cocoa farmers are able to put in new wells for clean water in their communities.



-  **1** Preheat oven to 180°C, gas mark 4.
-  **2** Grease and line a 30x20cm Swiss roll tin with baking parchment.
-  **3** Melt the sugar, chocolate and butter in a bowl over a pan of simmering water.

-  **4** When melted, remove from the heat and mix well to combine the melted ingredients.
-  **5** Sift the flour, cocoa and baking powder into a bowl.
-  **6** Add the chocolate mix, eggs and bananas and stir well to combine.
-  **7** Pour into the tin and push the mixture into the edges.
-  **8** Bake for 25-30 minutes until just firm in the centre.
-  **9** Cool in the tin, then turn out and cut into 24 pieces.

**DID YOU KNOW?**  
Fairtrade bananas are powering up communities in the Windward Islands – farmers are investing in village sports facilities!



**WIN THIS...**



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BIG FAIR BAKE  
fairtrade.org.uk/step

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Recipe by Cadbury