



WHITE STAR

BANANA & CARAMEL SQUARES

Serves: 9-12 sliced

Preparation time: 25 minutes

Cooking time: 40 minutes

CATEGORY: Dessert



Ingredients

- 100g caramel treat, heated to soften
- 200ml White Star Banana Instant Porridge
- 50g flour
- 5ml baking powder
- Pinch salt
- 250ml mashed banana
- 150g brown sugar
- 1 egg
- 70g butter, melted and cooled to room temperature

Method

1. Preheat the oven to 180C.
2. Line a 20cm baking tin with baking paper and grease.
3. In one bowl, mix the White Star Banana Instant Porridge, flour, baking powder and salt.
4. In another bowl, mix the banana, brown sugar, egg and butter together
5. Fold the dry ingredients into the banana mixture until well incorporated.
6. Pour the mixture into the prepared baking tin. Swirl the caramel through the mixture.
7. Place in the oven and bake for 30-35 minutes, until cooked through.
8. Allow to cool, then cut into even squares.