



## Hazelnutella banana fudge bread << Carrot brownies |

© August 15, 2012 06:34 by & Abeer

I have been looking forward to today's posting for a few days now! You see...I am about to introduce you to the coolest, funniest and sweetest blogger ever! Her name is Uru and she blogs at [Go Bake Yourself!](#) I am sure you are gonna love her and her creations just as much as I do.

She has kindly agreed to do a guest post for me today where she is sharing a fabulous Nutella banana fudge bread!

She made this for her birthday and I swear to god I was going into a chocolate-induced coma just looking at her pictures! hahaha

I mean... honestly, have you ever seen anything more delicious than this????? Just look at ALL that chocolate!!!!!! Mmmmmmmmmmm



You know what?!?! I am gonna stop yapping now so you can meet this chick and start drooling over her chocolicious bread 😊

Please welcome Uru, the birthday girl 🎂...

Hi all!

In case we have never met before, let me introduce myself :)

You can call me [Choc Chip Uru](#), from [Go Bake Yourself](#), and I am chocolate obsessed, sweet-toothed baking teenager who is lucky enough to share her 17th birthday post with Abeer, here at Cake Whiz :D

Abeer, you make the most amazing cakes I have ever seen in my life, both literally and virtually! The finesse, the style and the creativity is astounding and honestly, doing a post about a cake on your beautiful blog has me almost a little nervous :P Thank you so much for the opportunity!

To Abeer and all of her readers, I hope you enjoy my writing style (which could be considered flamboyant, catchy and a little overfilled with smiley faces :D) and fall in love with this dessert I am about to share with you. Enjoy!



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So, as I mentioned above, yep, on August 13th, it was my 17th birthday and although I baked a birthday treat for my family, which was actually not a cake but a strudel :P, it was necessary that I bake to bring to school with me :D  
Nothing helps get past maths better than cake right??? I was considering cookies but please... a little casual right? ;)



I was almost frustratingly flicking through my multiple cookbook/magazine collection, surfing the net when I stumbled upon the most amazing recipe. Have you ever seen something and it has made you think differently about life?

Well, this recipe made me think very differently about something which is an important part of life. Bread.

No, no, of course not 'here is your sandwich dear' bread! I am talking loaf bread, which is called a bread because of its shape but seriously, it's a cake ;)





Call it a quick bread, a loaf bread, a cake-in-bread-shape, whatever you choose, but my experience with them is always that they are light, flavoursome, often stuffed with berries and more often than not, banana flavoured. A classic.

This recipe made me see the traditional, the standard banana bread in a whole new light. It was dark, fudgy, and bursting with chocolate from every direction. Score :D  
But then, call it an epiphany or call it a habit, I automatically thought to myself, 'how can I make it richer?'



And the answer came down from the skies, with an angel chorus singing and a stream of white light [or just when I opened the pantry]. Nutella. Add that smooth, silky, rich, hazelnutty goodness which has the world twisted around its little pinkie :D  
But hey, I know I don't mind!!



And so was invented this bread. Its richness knows no bounds, its texture is dense, dense

like fudge that you could almost call it a fudge bread. So that is exactly what I call it. :D - I swear, your hand will get a serious workout while mixing this, the batter is incredible.

It is so dense that I used both hands to cut it.

It is so tasty that not a single crumb went to waste.

It is so sexy because it uses over 2 cups of chocolate in 4 different ways.

Yep, that's right, that's the cue to bow down to it ;)



I made this in my mini loaf tin (which I was actually dying to use in forever) and in a medium loaf tin and while being baked, the smell was utterly intoxicating :D

I hope, should you ever make it, it feels the same way for you too! Enjoy Abeer, new readers and old readers!

Also before I forget, WARNING: Do not eat the batter otherwise you will only eat the batter and will have nothing to bake with. True story :P

### **Hazelnutella Banana Fudge Bread**

Adapted From: [How Sweet Eats](#)

Makes: One large loaf (or 6 mini loaves & 1 medium loaf)

Ingredients:

2 cups plain flour + 1 tbs extra  
1/2 cup + 1 tbs cocoa powder \*chocolate source 1\*  
2 tsp baking powder  
1/2 tsp cinnamon  
1/4 tsp salt  
2/3 cup caster sugar  
1 large egg  
1 tbs vanilla essence (or 1/2 - 1 tsp coffee essence)  
4 large bananas, ripe as ripe can be



120g butter

120g dark chocolate \*chocolate source 2\*

1/4 cup full cream milk



3/4 cup - 1 cup Nutella/hazelnut chocolate spread \*chocolate source 3\*  
1 cup chocolate chips (I used a mixture of caramel and dark because that is what I had at hand) \*chocolate source 4\*



3/4 cup hazelnuts, toasted and chopped roughly

Method:

1. Preheat oven to 180 degrees C.
2. Grease generously and line your desired loaf tin choice (I didn't line mine and even with generous greasing, it was not a perfect slide out at all!)
3. In a bowl, sift together 2 cups plain flour, cocoa powder, baking powder and cinnamon. Stir to combine.





4. In a separate bowl, whisk the eggs and sugar together until pale and thickened

5. Whisk in the essence and full cream milk



6. Mash bananas well and stir into egg mixture

7. Make a well in the centre of the dry ingredients and pour in the wet ingredients

8. Mix together until just combined

9. In a large saucepan over medium heat, place Nutella, dark chocolate and butter - melt till smooth and no lumps remain.



10. Pour melted chocolate mixture into the batter mixture and stir till combined - do gently and stop once a few streaks of flour remain





11. Lightly dust the chocolate chips and hazelnuts in the extra flour and mix into batter



12. Dollop batter into the tins, around 3/4 filling up. Spread out evenly and smoothly (use the back of a spoon soaked in hot water and dried - helps it even so well)



13. Bake in preheated oven for 15 minutes (mini loaf tins), 25-30 minutes (medium loaf tin) and 45-50 minutes in a large loaf tin (or in any scenario, until a skewer inserted through the middle comes out clean)

14. Immediately after coming out of the oven, push in extra chocolate chips on top because you are indulgent like that :D



15. Let sit for 10 minutes before flipping onto a cooling wire rack and letting come to room temperature. Cut and refrigerate in an airtight container unless it is all finished, which it just might be ;)

So that was that? Can you imagine a bunch of teenagers going high on a dense, rich and the most delicious Nutella-filled version of banana bread? Yeah, no, it is perhaps not the most restful image ever is it ;)

Thank you very much Abeer, I loved guest posting on your blog, it was a total blast! Keep on making those amazing creations in the kitchen and I look forward to fan-girling them all :)



Cheers to all and if anyone is ever in the mood, come check me out at [Go Bake Yourself](#) and I promise you one of the sweetest virtual rides you will ever have :D  
If you have any questions about anything as well, just email me at [gobakeyourself@yahoo.com.au](mailto:gobakeyourself@yahoo.com.au) or find me over at my [Go Bake Yourself](#) page on Facebook :)

Ciao!



Drooling yet?! I know I am...hehe.

Well, I hope you enjoyed this guest post and be sure to drop by Uru's blog and say hi 😊

Until next time, tata everyone!

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August 15. 2012 08:39



Holy nutella-liciousness!! Oh my my my...I'm crying for a slice!

Kate@Diethood 

August 15. 2012 08:58



HAPPY BIRTHDAY Uru! I hope all your wishes come true. I love how you tied the Hazelnutella banana fudge bread in a purple ribbon. That is a really nice touch. It looks beautiful!

Wendy Irene 

August 15, 2012 15:12



Thank you so so much Abeer, I had so much fun writing for your amazing and inspirational blog 😊  
It was a lot of fun 😊  
Perhaps sometimes soon you would like to blog over at Go Bake Yourself, I would love to have you there!

Cheers  
Choc Chip Uru

CCU 🇺🇸

August 15, 2012 15:22



Wow! This looks incredible! So many of my favorite things in one place. 😊

Jeanne 🇺🇸

August 15, 2012 16:09



Those look so fabulously moist and delicious!

Cucina49 🇺🇸

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