

Chocolate Crumble Delight with Caramelized Bananas

Indulge in a rich chocolate crumble topped with creamy homemade ice cream and caramelized bananas. A delightful dessert that combines textures and flavors for a perfect treat!


40 min

Total time

medium

Difficulty

450

kcal / serving

Ingredients

- For the Chocolate Biscuit:
- 1/4 cup all-purpose flour
- 1/4 cup cocoa powder
- 1/4 cup sugar
- 1/4 tsp baking powder
- 1/4 cup eggs (about 1 large egg)
- 1 tbsp melted butter
- For the Ice Cream:
- 1/2 cup heavy whipping cream
- 2 tbsp sugar
- 1/2 tsp vanilla extract
- For the Caramelized Bananas:
- 1 banana
- 1 tbsp butter
- 1 tsp lemon juice
- 1/4 tsp grated ginger

Steps

- 1 Preheat your oven to 350°F (175°C).
- 2 In a bowl, mix flour, cocoa powder, sugar, and baking powder.
- 3 Add the egg and melted butter; mix until smooth.
- 4 Pour into a greased baking dish and bake for 15–20 minutes.
- 5 Once baked, let it cool and then crumble the biscuit into fine pieces.
- 6 For the ice cream, whip the heavy cream until soft peaks form. Gradually add sugar and vanilla, and whip until stiff peaks form.
- 7 In a pan, melt butter over medium heat. Slice the banana into cubes and add to the pan.
- 8 Drizzle lemon juice and sprinkle grated ginger on the bananas, sauté until golden brown.

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To assemble, layer the crumbled biscuit, then add a scoop of ice cream, followed by the caramelized bananas on top.