



WFH RECIPES

Ingredients

2 eggs separated
200g sugar (cup)
120 ml vegetable oil (1/2
a cup)
250 ml heavy cream
2 ripe bananas
2 teaspoons vanilla sugar
280g of self-raising flour
(2 cups)
1/3 teaspoon of baking
soda
Half a teaspoon of
cinnamon
Spoonful of Nutella

NITZAN'S BANANA NUTELLA BREAD

Directions

1. Whip egg whites and sugar into a firm froth. Add egg yolks one by one.
2. Mix the "wet" ingredients to the mixer, crush the bananas with the vanilla sugar and add. Mix the "dry" ingredients separately and then stirring everything together until the mixture is smooth.
3. Take about a third of the batter out of and mix with the Nutella. "Play" with the colors, create bright and dark layers as you wish.
4. Pre heat the oven to 360 F, bake for about 45 minutes.

Preparation Time: About 45 Minutes