

More than 1 hour (plus chilling time)

Makes 24 squares

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Ingredients

Banoffee topping:

- ¼ can (100g) caramel
- 1 small ripe banana, mashed
- Handful dried banana chips, roughly chopped + extra for topping
- ½ cup (100g) each white chocolate and dark chocolate chips, for topping (optional)

Brownie batter:

- 1¼ cup (310g) butter or baking margarine, melted
- 4 eggs
- 1½ cups (300g) brown sugar
- 1 cup (200g) white sugar
- Pinch salt
- 1 cup (150g) cake flour, sifted
- 1½ cups (185g) cocoa powder, sifted
- 1 cup (200g) dark chocolate chips

Blondie batter:

- 1¼ cup (310g) butter or baking margarine, melted
- 3 eggs
- 1 cup (200g) white sugar
- ½ cup (100g) brown sugar
- Pinch salt
- 2½ cups (375g) cake flour, sifted
- 1 cup (200g) white chocolate chips

## Method

1. Preheat oven to 180°C
2. Line a deep rectangular baking tray (we used a 33cm x 23cm baking tray) with baking paper.
3. Combine caramel, mashed banana and banana chips. Set aside.
4. To make the brownie batter, lightly cream butter or margarine, eggs, sugar and salt together, about 5-8 minutes, or until well combined.
5. Combine flour and cocoa powder in a separate bowl, then fold through egg mixture until well combined and batter is glossy.
6. Fold through dark chocolate chips gently. Set aside.
7. Repeat above process for blondie batter.
8. Fold in flour until well combined and batter is smooth.
9. Pour brownie batter into one half of the prepared baking tray and the blondie batter into the opposite half.
10. Swirl banoffee topping through batter using a spoon.
11. Top with extra dried banana chips and chocolate chips, if using.
12. Bake for 40-45 minutes, or until the top starts cracking but the inside is still slightly gooey.
13. Cool in the tray at room temperature, then place in the fridge for at least 1 hour before cutting into 24 squares.

## COOK'S NOTE:

These will keep for up to 2 weeks when tightly wrapped in cellophane or stored in an airtight container.

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