Banana bread - cheesecake with mascarpone



> 30 min. | Simple | Vegetarian

Zubereitung

1. Peel the bananas and place in a bowl. Then mash them with a fork to a coarse pulp. Mix the egg, oil, sugar and vanilla flavouring well with the bananas. Before the dough goes into the oven, fold in the flour, baking powder, bicarbonate of soda, salt and cinnamon. Now pour the smooth batter into a cake tin and bake at 180 °C for 30 minutes.
2. For the filling, mix the mascarpone with the sugar and vanilla flavouring to make a cream. Mix the milk and gelatine in a separate bowl and pour over the mascarpone cream. Finally, whisk everything well again and pour into the cake tin. Chill the cake for 3 hours.
3. For the decoration, we opted for bananas, blueberries, chopped pistachios, goji berries and a little caramel sauce as a flavour highlight.

Zutaten

For the batter:

- 4 bananas
- 1 egg
- 4 tbsp oil
- 100g sugar
- 1 tsp vanilla flavouring
- 190g flour
- 1 tsp baking powder
- 1 tsp baking soda
- 1/4 tsp salt
- 1 tsp cinnamon

For the filling:

- 900g GOLDSTEIG mascarpone
- 100g sugar
- 1 tbsp vanilla flavouring
- 240ml milk
- 1 tbsp gelatine

For the decoration:

- 1 banana
- blueberries
- Chopped pistachios
- Goji berries
- Caramel sauce