Eggless Banana Chocolate Brownie

Fudgy, dark and deeply chocolatey — ripe bananas do the work of the eggs, with a crackled top and melted chocolate pockets.

100% EGGLESS

DEVELOPED RECIPE · NOT YET TEST-BAKED



BATTER

Ripe bananas, mashed 200 g (2 large) · Dark chocolate, chopped 150 g · Unsalted butter 100 g · Caster sugar 150 g · Vanilla extract 5 g

DRY & FOLD IN

Plain flour 120 g · Cocoa powder 30 g · Baking powder 5 g · Fine sea salt 3 g · Dark chocolate chunks 50 g

Method

1. **Heat and line:** heat the oven to 180°C. Line a 20 cm square tin with baking paper.
2. **Melt:** melt the dark chocolate and butter together until glossy; cool slightly.
3. **Mash and mix:** mash the ripe bananas with the sugar and vanilla until smooth, then stir in the melted chocolate and butter.
4. **Fold:** fold in the flour, cocoa, baking powder and salt — just until combined — then the chocolate chunks. Do not overmix.
5. **Bake and slice:** pour into the tin and smooth the top. Bake 25–30 minutes until the edges are set and the centre is just soft. Cool in the tin, then slice with a hot, dry knife.

Chef's tip: the bananas must be very ripe — black spots, not just yellow — they replace the eggs and keep the crumb fudgy. Do not overbake; the centre should stay soft. Serve warm with caramelised banana, vanilla ice cream and warm chocolate sauce, as in the video.

20 cm square tin · 180°C · 25–30 min · @thecurlychef.co