

HARIBO

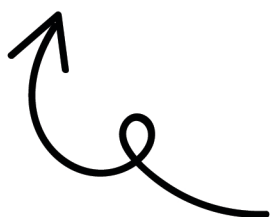
Banana Bears

What you need:

75 g butter, soft | 90 g powdered sugar
and a little more for dusting | 1 egg | 2 bananas, ripe
80 g flour | ½ tsp baking powder | ¼ tsp cinnamon
1 banana | 20 g butter | 1 tbsp sugar
100 g HARIBO Goldbears | 75 ml cream
2 Goldbear baking molds

Here's how it works:

1. Preheat the oven to 180 °C at top and bottom heat.
2. Mash the two ripe bananas in a bowl with a fork. In another bowl, beat the butter with the powdered sugar until creamy. Then stir in the egg, the mashed bananas, the flour, the baking powder and the cinnamon.
3. Divide the batter evenly between the two Goldbear molds and put them in the oven for 30 minutes. Allow the bears to cool completely before removing them from the mold. Take them out of the mold and dust with a little powdered sugar.
4. Now it's time for the decoration: peel the last banana and cut it in half lengthwise. Put the butter with the sugar into a pan and let it melt over medium heat. Put the banana halves into the pan and caramelize them for about 5 minutes. In the meantime you can whip the cream until stiff.
5. Decorate the bears with the banana halves, the whipped cream and the Goldbears. Have fun with your banana bears!



Goldbear Tip:

The bears can be spicy if you add ¼ teaspoon of ground ginger with the cinnamon!

