Daelmans Stroopwafel banana bread  Recipe by: cookiesandcarrotsticks.com

We are officially fans of this stroopwafel banana bread. Light, not too sweet and a delicious crispy caramel top.

Ingredients

3 small overripe bananas
2 eggs
¼ cup vegetable oil
2 tsp vanilla extract
¼ cup light brown sugar
1½ cups (spelt) flour
1 tsp cinnamon powder
2 tsp baking powder
1 packet of stroopwafels (10 stroops)

Instructions

1. Preheat the oven to 350 degrees Fahrenheit and line the loaf pan with baking paper or grease it well.
2. Remove the skin of the bananas and mash them finely. Mix the banana mash with the eggs, oil and vanilla extract.
3. Add the flour, sugar, cinnamon powder and baking powder and mix well with a whisk.
4. Chop the stroopwafels into pieces with a knife. Spoon about 2/3 through the batter.
5. Pour the batter into the loaf pan and divide the rest of the stroopwafels on top.
6. Bake for about 50 minutes in the middle of the oven.
7. Remove the banana bread from the oven and allow to cool.