



Daelmans Stroopwafel banana bread

Recipe by: [cookiesandcarrotsticks.com](https://www.cookiesandcarrotsticks.com)

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

Preparation time
20 min.

Cooking time
60 min.

Total time
80 min.

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.

