



KOPPERT CRESS
Architecture Aromatique

Banana-Honny Cress cakes & cream cheese frosting

| 15 cakes



Ingredients

Cakes

- 35 g pine nuts
- 100 g butter
- 100 g cane sugar
- 2 eggs
- 2 bananas
- 175 g self-raising flour

Frosting

- 1 carton of Honny Cress
- 250 g cream cheese
- 1½ dessert spoon orange juice

Preparation

Toast the pine nuts in a dry frying pan until golden.
Cream the butter and sugar and stir in the eggs one by one.

Mash the bananas and fold into the mixture. Sieve the flour and stir into the mixture. Stir in the pine nuts and spoon the mixture into muffin tins.

Bake the cakes for 15 minutes at 180 °C until golden and allow to cool. Put the Honny Cress in a mortar and pound with a pestle.

Mix with the cream cheese and the orange juice.

Pipe the frosting onto the cakes and garnish with Honny Cress.