



Loacker Cremkakao Chocolate Bar

Since 1925, the Loacker family has sourced only the finest ingredients from around the world: the best Italian hazelnuts, Bourbon vanilla pods, pure chocolate, the highest quality milk and fresh mountain water. This pure goodness and standard of quality goes into crafting each of their delicious flavored wafer and chocolate specialties.

Filled with rich milk chocolate crème and a single crispy wafer sheet in each tablet, the Loacker Chocolate Bar is a premium confection with a



Ingredients

Makes 12 muffins

- ◆ 1/2 cup butter, softened
- ◆ 1 cup sugar
- ◆ 2 eggs
- ◆ 3 very ripe bananas
- ◆ 1 tsp. vanilla extract
- ◆ 2 cups all purpose flour
- ◆ 1 1/2 tsp. baking powder
- ◆ 1/2 tsp. salt
- ◆ 1/4 tsp. baking soda
- ◆ 1/4 tsp. ground cinnamon
- ◆ 1/4 tsp. nutmeg (preferably freshly grated)
- ◆ 1/2 cup chopped walnuts
- ◆ 1 Loacker 3.07 oz. Cremkakao chocolate bar, cut into smallish chunks

Instructions

1. In a bowl, cream butter and sugar. Beat in the eggs.
2. Smash the bananas and vanilla together.
3. Sift the flour, baking powder, salt, baking soda, cinnamon and nutmeg together. Add to creamed mixture, alternately adding the banana mixture, starting and ending with the flour. Fold in walnuts and chocolate pieces.
4. Butter non-stick muffin cups or use paper liners; fill 12 cups with batter, distributing evenly.
5. Bake at 350° for 23–25 minutes or until a toothpick comes out clean. Let cool for 5 minutes before removing from pan to a wire rack. Serve warm with LOVE.

Notes