Chocolate-banana Brownies With Nuts

1/2 cup mixed nuts or peanuts (80g)

2-3 ripe bananas (1-1/2 cup banana puree – 375g)

¹/₂ cup unsweetened cocoa (50g)

- 1 Crush the nuts and peanuts into small pieces.
- 2 Mash the ripe bananas to form banana puree and mix with unsweetened cocoa.
- **3** Cook the banana-cocoa mixture until it thickens to a brownie batter consistency.
- **4** Sprinkle crushed nuts into the batter, saving some for decoration.
- Pour the batter into a baking mold, decorate with remaining nuts or raisins, and chill in the refrigerator for at least 2 hours.