chocanana cake

NIBBLEDISH CONTRIBUTOR

Ingredients

2 cups sugar
1 3/4 cups cake flour
3/4 cup cocoa powder
1 tsp baking powder
1 tsp baking soda
1/2 tsp salt
2 eggs
3 medium bananas (mashed)
1 cup warm water
1/2 cup milk
1/2 cup oil
1 tsp vanilla extract

Instructions

A chocolate cake with mashed banana bits, layered with chocolate ganache and sliced bananas, and covered with more chocolate ganache. A chocolate-banana lover's dream come true, this sure is.

1. Preheat oven to 180C.
2. Whisk cake flour, sugar, cocoa powder, baking soda, baking powder and salt together. Set aside.
3. In another bowl, whisk eggs, mashed bananas, water, milk, oil and vanilla.
4. Add the wet ingredients into the dry ingredients, and stir until just combined.
5. Bake at 180C for 35-40mins.
6. Cool the cake completely and cut into two layers. Place both layers cut-side up

and spread whipped chocolate ganache filling over the layers. On one layer, arrange rings of banana slices onto the layer (I used two medium-sized bananas). Sandwich the layers together and frost the whole cake with a chocolate ganache coating.

7. Forget the diet, and don't limit yourself to eating one slice.