

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.