

CHOCOLATE BANANA CAKE

(Nelía Santos)

Ingredients

2 cups granulated white sugar	2 large eggs
1 $\frac{3}{4}$ cups all-purpose flour	1 cup mashed ripe bananas (about 2 medium sized bananas)
$\frac{3}{4}$ cup cocoa powder	1 cup warm water
1 $\frac{1}{2}$ teaspoons baking powder	$\frac{1}{2}$ cup milk
1 $\frac{1}{2}$ teaspoons baking soda	$\frac{1}{2}$ cup safflower or canola oil
$\frac{1}{2}$ teaspoon salt	1 $\frac{1}{2}$ teaspoons pure vanilla extract

Chocolate Ganache Frosting:

8 ounces semisweet or bittersweet chocolate, cut into small pieces
 $\frac{3}{4}$ cup heavy whipping cream
1 tablespoon unsalted butter

Method:

- ❖ Preheat oven to 350 degrees F (180 degrees C) and place rack in the center of the oven. Butter, or spray with a non stick vegetable spray, a 9 x 13 inch (23 x 33 cm) pan. Set aside.
- ❖ In a large bowl whisk together the sugar, flour, cocoa powder, baking powder, baking soda, and salt. Set aside.
- ❖ In another large bowl, whisk together the eggs, mashed bananas, water, milk, oil, and vanilla extract. Add the wet ingredients to the dry ingredients and stir, or whisk, until combined. You will notice that the batter is quite thin. Pour the batter into the prepared pan and bake for about 35 to 40 minutes or until a toothpick inserted in the center of the cake comes out clean.
- ❖ Remove from oven and let cool on a wire rack. When completely cooled, frost with the Ganache.
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Ganache: Place the chopped chocolate in a medium sized stainless steel, or heatproof bowl. Set aside. Heat the cream and butter in a medium sized saucepan over medium heat. Bring just to a boil. Immediately pour the boiling cream over the chocolate and allow to stand for 5 minutes. Stir until smooth. When Ganache has completely cooled, beat until soft and fluffy. Then spread the frosting on top of the cake. Can garnish with dried banana chips.