

Daniel's Banana Chocolate Cake

From Nelson's Kitchen
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Adapted from Better Homes and Gardens Cookbook

This is my own adaptation of a traditional banana cake. I made it dairy free and added chocolate as a flavouring.

Ingredients:

- 3 ounces of dark chocolate
- 1/2 cup of shortening
- 1 1/2 cups (11 oz) sugar
- 1 cup of mashed ripe bananas (about 3)
- 2 eggs
- 1 teaspoon vanilla
- 1/2 teaspoon salt
- 3/4 cup (6 1/4 oz) of almond milk
- 1 tablespoon of lemon juice
- 2 1/4 cup (11 1/2 oz) of all-purpose flour
- 1 1/2 teaspoons baking powder
- 1 teaspoon baking soda

Ingredients (optional chocolate glaze):

- 4 ounces bittersweet chocolate
- 4 tablespoons unsalted butter
- 2 tablespoons corn syrup
- 1 teaspoon vanilla extract

Procedure:

1. Prepare tube pan and heat oven

- Spray or smear with shortening the pan, then dust with either flour or cocoa powder.
- Pre-heat oven to 350 F

2. Chocolate Mixture

- Melt chocolate and shortening in microwave in a large glass or heavy duty plastic bowl
- Add sugar and mix

- Add mashed bananas and mix
- Add eggs and mix
- Add vanilla and salt

3. **Faking buttermilk**

- In a measuring cup mix almond milk with lemon (it may separate).

4. **Dry mixture**

- In a separate bowl mix flour, baking powder and baking soda

5. **Finishing the mixture**

- Add 1/3 of flour mixture to the chocolate mixture and stir until incorporated
- Add 1/3 of the milk mixture and stir until incorporated
- Repeat two more times until all the flour and milk are incorporated

6. **Baking the cake**

- Pour cake batter into prepared pan
- Bake for 30 minutes (or longer) until a toothpick inserted into the cake comes out clean.

7. **Cool and unmold the cake**

- Let the cake cool until is is just warm.
- Run a knife around the edges of the pan to release the cake.
- Invert in a clean cutting board (cake will be upside down).
- Put a platter at the bottom of the cake and invert into the plate (if planning to glaze the cake invert it on a wire rack and put the wire rack over a large baking pan.

8. **Glaze the cake (optional)**

- In bowl set over pot of simmering water, melt chocolate with butter and whisk until smooth. Remove bowl from pot, add corn syrup and vanilla, and mix until smooth and shiny.
- Spread the glaze over the cake and let cool.