



Bake and Decorate

Chocolate Banana Cake

This cake is from the kitchen of Corinna, one of the best cake makers and decorators I have ever taught.

Ingredients:

125g Butter

2 Eggs

1 1/2 cups Self-raising flour

1/2 tsp Bi-carb soda

3/4 cup Brown sugar

1 cup Banana, mashed

2 tbs **Callebaut** cocoa

3/4 cup Sour cream

Directions:

Prepare tin by using **Le Kitchen's cake release**, grease a 8x3" square cake tin.

Cream the butter and sugar until light and fluffy, add the eggs one at a time and beat until combined.

Sift flour, bi-carb soda and cocoa together 3 times.

Stir into the butter mixture half of the mashed banana, half the dry ingredients and half the sour cream. Once combined stir in the remainder of all the ingredients.

Turn oven on 180c.

Pour mixture into prepared tin.

Bake for 45 minutes or until cooked.

Corinna's tips: Serve hot with cream or cold with butter.

Banana's can be frozen mashed with lemon juice or in thier skins.