

# Banana-Chocolate Ripple Cake



PREPARATION TIME  
10 minutes



COOKING TIME  
50 minutes



PERFECT PARTNER  
banana slices



Don't discard overripe bananas—they add the best flavor to this cake. If you have bananas on hand but don't have time to bake, mash and freeze the bananas in a freezer bag. Thaw when ready to use.

## SHOPPING LIST

- sour cream • bananas
- semisweet chocolate chips
- confectioners' sugar

## ON HAND

- eggs • butter • vanilla extract
- sugar • flour • baking soda
- baking powder

# INGREDIENTS

- 1/2 cup butter or margarine
- 1 1/2 cups sugar, divided
- 1 cup mashed, very ripe bananas (2 medium)
- 1/2 cup sour cream
- 1 teaspoon vanilla extract
- 2 eggs, separated
- 2 cups all-purpose flour
- 3/4 teaspoon baking soda
- 1/4 teaspoon baking powder
- 1 1/2 cups semisweet chocolate chips, melted
- confectioners' sugar

SERVES 12

## COOKIN' Express

- Make quick-cooking muffins. Prepare batter as recipe directs through step 2; fill a 12-cup muffin pan halfway. Sprinkle batter with melted chocolate; top each muffin cup with 1 tablespoon of batter. Bake until a toothpick inserted in the center comes out clean, about 25 minutes.

### Make Ahead

Wrap slices of cooled cake and freeze for convenient snacks. Thaw just what you need or pack a frozen slice in a brown-bag lunch.

### ♦ VARIATION

*Need a cake for chocolate fans? Stir 1 cup mini chocolate chips into the batter in step 2 for more chocolaty flavor.*

**1** Preheat oven to 350°F. Lightly grease a 10-inch tube pan. Beat butter and 1 cup sugar in a large bowl until smooth. Stir in bananas, sour cream, vanilla and egg yolks.



**2** Combine flour, baking soda and baking powder in a medium bowl. Stir into banana mixture. Beat egg whites to stiff peaks in a small bowl. Gradually beat in remaining sugar. Fold into batter.

**3** Pour 1/3 of batter into prepared pan. Cut a small hole in a plastic bag; spoon in melted chocolate. Swirl chocolate on top of batter. Top with remaining batter.



**4** Bake for 50 minutes or until a toothpick inserted in center comes out clean. Cool cake in pan on a wire rack. Sprinkle cooled cake with confectioners' sugar.