

Banana-Chocolate Chip Snack Cake

Source: Cook's Country Jun/Jul 2017

https://www.cookscountry.com/recipes/9687-banana-chocolate-chip-snack-cake?extcode=MCSKD10L0&ref=new_search_experience_28

Ingredients

2 cups (10 ounces) all-purpose flour
¾ teaspoon salt
½ teaspoon baking soda
8 tablespoons unsalted butter, softened
1 ½ cups (10 1/2 ounces) sugar
2 large eggs
1 cup mashed ripe bananas (2 to 3 bananas)
1 teaspoon vanilla extract
½ cup whole milk
1 cup (6 ounces) semisweet chocolate chips

Instructions

Ripe bananas contain nearly three times as much sugar as unripened bananas. Don't use anything less than speckled bananas in this recipe, or your cake will be bland. If you like, serve this cake frosted with Cream Cheese Frosting. Be sure to let the cake cool completely before frosting.

1. Adjust oven rack to middle position and heat oven to 350 degrees. Grease and flour 8-inch square baking pan. Whisk flour, salt, and baking soda together in bowl.
 2. Using stand mixer fitted with paddle, beat butter and sugar on medium-high speed until pale and fluffy, about 3 minutes. Add eggs, one at a time, and beat until combined. Add bananas and vanilla and beat until incorporated.
 3. Reduce speed to low and add flour mixture in 3 additions, alternating with milk in 2 additions, scraping down bowl as needed. Using rubber spatula, stir in ½ cup chocolate chips. Transfer batter to prepared pan and smooth top with rubber spatula. Sprinkle remaining ½ cup chocolate chips evenly over top. Bake until toothpick inserted in center comes out clean, 45 to 50 minutes, rotating pan halfway through baking.
 4. Let cake cool completely in pan on wire rack. Serve. (Cooled cake can be wrapped in plastic wrap and stored at room temperature for up to 2 days.)
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