



Chocolate Covered Banana Layer Cake

Introduction

Chocolate Covered Banana Layer Cake is a delightful dessert that combines the rich flavors of chocolate and the natural sweetness of bananas. This cake is not only a feast for the eyes but also a luxurious treat for the palate. Each layer of moist banana cake is generously slathered in velvety chocolate ganache, making it an irresistible choice for any occasion. Whether you're celebrating a birthday, hosting a gathering, or simply indulging your sweet tooth, this cake is sure to impress. Let's dive into the recipe to create this culinary masterpiece!

Detailed Ingredients

- ripe bananas: 2, mashed
- sugar: 1 cup
- unsalted butter: 1/2 cup, softened
- eggs: 2
- vanilla extract: 1 teaspoon
- all-purpose flour: 1 1/2 cups
- baking soda: 1 teaspoon
- salt: 1/2 teaspoon
- buttermilk: 1/2 cup
- chocolate chips: 1 cup
- heavy cream: 1/4 cup
- sliced bananas and chocolate shavings: for garnish

Prep Time

20 minutes

Cook Time, Total Time, Yield

Cook Time: 30 minutes

Total Time: 1 hour 50 minutes

Yield: 8 servings

Detailed Directions and Instructions

Step 1: Preheat the Oven

Preheat the oven to 350°F (175°C). Grease two 9-inch round cake pans to prepare them for the batter.

Step 2: Cream the Mixture

In a mixing bowl, cream together the mashed bananas, sugar, and softened butter until the mixture is light and fluffy. This can take about 2-3 minutes with an electric mixer.

Step 3: Incorporate the Eggs

Add the eggs to the banana mixture one at a time, ensuring each egg is fully incorporated before adding the next. Stir in the vanilla extract for added flavor.

See also Celery Juice Cocktail

Step 4: Combine Dry Ingredients

In a separate bowl, combine the all-purpose flour, baking soda, and salt. Gradually stir this dry mixture into the banana mixture.

Step 5: Add Buttermilk

Mix in the buttermilk until the batter is smooth and well-combined. Be careful not to over-mix, as this can lead to a dense cake.

Step 6: Pour and Bake

Pour the batter evenly into the prepared cake pans. Bake in the preheated oven for 25-30 minutes or until a toothpick inserted into the center comes out clean.

Step 7: Cool the Cakes

Once baked, allow the cakes to cool in the pans for about 10 minutes before transferring them to a wire rack to cool completely.

Step 8: Prepare the Ganache

In a small saucepan over low heat, combine the chocolate chips and heavy cream. Stir constantly until the mixture is smooth and creamy, forming a luscious chocolate ganache.

Step 9: Layer the Cake

Place one cake layer on a serving plate. Spread a generous layer of chocolate ganache over the top, allowing it to drizzle down the sides a bit for a beautiful effect.

Step 10: Add the Second Layer

Carefully place the second layer of cake on top of the first. Frost the top and sides of the cake with the remaining chocolate ganache, ensuring an even coating.

Step 11: Garnish

Garnish the cake with sliced bananas and chocolate shavings for a decorative touch that enhances both its appearance and flavor.

Step 12: Set the Cake

Refrigerate the cake for at least 1 hour before serving. This allows the ganache to set properly, making it easier to slice and serve.

See also [Lemon Icebox Cake](#)

Notes

1. Ensure your bananas are ripe for maximum sweetness and flavor. Overripe bananas work best for this recipe.

2. You can substitute the buttermilk with regular milk if you don't have any on hand, but the texture may differ slightly.
3. For a richer chocolate flavor, consider using dark chocolate chips instead of semi-sweet.
4. This cake keeps well in the refrigerator for up to 3 days, making it perfect for meal prep or leftover indulgence.

Cook Techniques

1. ****Creaming:**** Properly creaming the butter, sugar, and bananas is crucial for a light and fluffy cake texture.
2. ****Gently Folding:**** When incorporating the dry ingredients into the wet mixture, fold gently to maintain the airiness of the batter.
3. ****Making Ganache:**** Heating the chocolate and cream on low ensures that the chocolate melts evenly without burning, resulting in a velvety ganache.

FAQ

Can I use frozen bananas for this recipe?

Yes, frozen bananas can be used; just ensure they are fully thawed and drained of excess moisture before mashing.

How can I store leftover cake?

Store leftover cake in an airtight container in the refrigerator for up to 3 days. You can also freeze individual slices for future enjoyment.

Can I add nuts to the cake batter?

Certainly! Chopped walnuts or pecans can be added to the batter for added texture and flavor if desired.

What can I serve with this cake?

This cake pairs wonderfully with a scoop of vanilla ice cream, whipped cream, or a drizzle of caramel sauce.

Conclusion

The Chocolate Covered Banana Layer Cake is more than just a dessert—it's a celebration of flavors and textures that come together beautifully. Each slice promises a perfect blend of moist banana cake and rich chocolate ganache, making it an experience to remember. Whether you're baking for a special occasion or just to satisfy your sweet cravings, this cake is sure to be a hit with everyone.

See also Beet Burrata Crostini Delight

More Recipe Suggestions and Combinations**Chocolate Chip Banana Muffins**

Start your day with delicious chocolate chip banana muffins that are moist and bursting with flavor.

Banana Pudding Parfait

Layer bananas, vanilla pudding, and crushed cookies for a quick and delightful dessert.

Chocolate Banana Smoothie

Whip up a quick smoothie with bananas, cocoa powder, yogurt, and a splash of almond milk for a healthy treat.

Banana Oatmeal Cookies

Create wholesome cookies with oats, mashed bananas, and chocolate chips for a guilt-free snack.

Frozen Chocolate-Covered Bananas

For a lighter treat, dip banana slices in melted chocolate, freeze them, and enjoy delicious frozen bites.