Banana Cake with Chocolate Glaze

<u>Banana Cake</u>

Ingredients

- 2 ½ cups all-purpose flour
- 1 tablespoon baking powder
- ¾ teaspoon cinnamon
- ½ teaspoon salt
- ½ cup (1 stick) unsalted butter, room temperature
- ½ cup white sugar
- ¾ cup light brown sugar
- 2 large eggs
- 3 overripe bananas, mashed
- 1 teaspoon vanilla extract
- ¾ cup buttermilk

Directions

1. Preheat oven to 325 degrees F (160 degrees C). Grease a 9 x 13 inch baking pan.
2. In a medium bowl, whisk together the flour, baking powder, cinnamon, and salt. Set aside.
3. In the bowl of a stand mixer, cream together the butter and sugars until light and fluffy. Add the eggs one at a time, beating well after each addition. Mix in the bananas and vanilla extract.
4. Alternatively add and beat in the flour mixture and buttermilk in 5 additions, starting and ending with the flour. Pour the batter into the prepared baking pan. Bake for 35-40 minutes, or until golden and a toothpick inserted in the center comes out clean. Let the cake cool completely before frosting.

Yield: One 13 x 9 inch cake

Source: Cooking with Karen; originally adapted from [The Pastry Affair](#)

<u>Semisweet Chocolate Glaze</u>

Ingredients

- 8 oz. semisweet chocolate chips
- ¼ cup heavy cream
- 2 tbsp. unsalted butter cut into 4 pieces, at room temperature
- 2 tbsp. light corn syrup

Directions

1. Combine the chocolate, cream, butter and corn syrup in a double boiler or heatproof bowl set over simmering water.
2. Heat until the chocolate has melted, and then whisk the ingredients together until completely smooth. Pour the glaze over the top of the chilled cake, allowing it to run to the sides of the pan.

Note: The cake should be stored in the refrigerator. You can serve it cold, or let it come to room temperature for 30-45 minutes before serving.

Source: [Cooking with Karen](#); Originally adapted from Annie's Eats