

# Best Chocolate Chip Banana Cake Ever by Deborah J. Foran

As featured in the ***Now... We're Cooking at NHH!*** Cookbook \*

## **Cake:**

1 cup butter	3 cups all-purpose flour
2 cups sugar	Pinch salt
2 eggs	2 tsp baking powder
4 ripe mashed bananas (1 ¼ cups; do not put in blender)	1 tsp vanilla
1 cup sour cream	2 tsp baking soda

**Topping:** 175g pkg chocolate chips, 2/3 cup brown sugar and 1 Tbsp cinnamon

Preheat oven to 350 degrees F and grease well 9 x 13 inch pan or bundt pan. Melt butter. Add sugar, eggs, and bananas to melted butter and mix well. Add baking soda to sour cream and mix. Combine flour, salt and baking powder. Add flour mixture to butter mixture, alternating with sour cream and ending with dry ingredients. Stir in vanilla.

In a separate bowl, combine chocolate chips, brown sugar and cinnamon.

Spread ½ batter into prepared pan and sprinkle with ½ the topping mixture. Spread the other ½ of the batter and top with remaining topping mixture. Bake at 350 degrees F or until cake tests done.

\* Cookbooks available from the NHH Foundation Office