

# Chocolate cake with bananas



**Difficulty:** □□□□□

Preparation time: 50minutes , Cooking time: 40minutes

Total time: 1hours 30minutes , Serving number: 12

0 Calories , 0 g Sugars , 0 g Fats , 0 g Proteins

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**Url:** <https://www.srecipes.eu/chocolate-cake-with-bananas>

## Preparation

Eggs, caster sugar and vanilla sugar properly whip. Mix flour with baking powder, add the grated chocolate for cooking - 20 ounces and oil, and gently mix all ingredients. Bake in cake form for about 40 minutes at 150-160 ° C in a preheated oven. Let cool. Cream - Boil the cream with the sugar and chocolate - 3 ounces. Store in the refrigerator, it is best to make a cream one day in advance to make belonged. Really chilled cream Whip the cream to firm. Put the peeled banana on whole body and spread with about 3/4 of whipped cream. Frosting dissolve in hot water, pour over cake and let it harden. Garnish with remaining whipped cream cake on the surface.

## Ingredients

- 1/2 packet baking powder
- 15 dkg wheat flour
- 4 spoon Sunflower oil
- 1 packet vanilla sugar
- 3 piece egg
- 500 ml whipping cream
- 80 g icing sugar
- 30 g cooking chocolate
- 3 piece banana
- 100 g milk chocolate
- 20 dkg cooking chocolate

## Categories

### Tip for the Recipe

You can glittering balls on top of chocolate cake.

