

PONDEROSA CAKE

Oven Temp: 350 F

Time: 40-45 mins

180 mL butter or margarine
250 mL sugar
2 large egg
5 mL vanilla extract
5 mL banana extract
2 small ripe banana, mashed (about 250 mL of banana)

375 mL flour
5 mL baking powder
4 mL baking soda
2 mL salt
4-10 mL cinnamon
125 mL sour cream

Topping:

5 mL cinnamon
60 mL brown sugar
125 mL chocolate chips

1. Preheat oven to 350 F. Lightly grease a deep 9" square baking pan.
2. In a large bowl use an electric mixer to cream the butter till softened, then add the sugar and cream again. On your small cutting board mash the banana with a fork till very soft and liquidy. Add to the butter mixture.
3. Add the eggs, and the vanilla and banana extracts and beat till smooth.
4. In a medium bowl sift together the flour, baking powder, baking soda, cinnamon and salt. Add ½ of the flour mixture to the banana mixture and all of the sour cream and then beat till smooth. Add the rest of the flour and beat till smooth.
5. For the topping mix together the cinnamon and brown sugar. To assemble the cake pour half the batter into the cake pan, sprinkle half of the topping evenly over the top of the batter and then sprinkle on half of the chocolate chips. Then add the remaining half of the batter.
6. Sprinkle the remaining cinnamon sugar mixture over the top of the batter, then cover the top of the batter evenly with the rest of the chocolate chips. (Alternatively the chocolate chips can be folded into the batter if preferred and just the cinnamon sugar mixture is divided between the two batter layers)
7. Bake for 40-45 mins or until the top springs back when touched or a toothpick comes out clean. Cool before cutting into squares.