PONDEROSA CAKE

Oven Temp: 350 F
Time: 27-30 mins

90 mL	butter or margarine
125 mL	sugar
1	large egg
2 mL	vanilla extract
2 mL	banana extract
1	small ripe banana, mashed (about 125 mL of banana)
185 mL	flour
2 mL	baking powder
2 mL	baking soda
1 mL	salt
2-5 mL	cinnamon
60 mL	sour cream

Topping:

2 mL	cinnamon
30 mL	brown sugar
60 mL	chocolate chips

1. Preheat oven to 350 F. Lightly grease an 8' round or square baking pan.

2. In a medium 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 egg, and the vanilla and banana extracts and beat till smooth.

4. In a small 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 and sprinkle it over the top of the batter, then cover the top of the batter evenly with the chocolate chips. (Alternatively the chocolate chips can be folded into the batter if preferred)

6. Bake for 27 – 30 or until the top springs back when touched or a toothpick comes out clean. Cool before cutting into squares.

    For other alternatives: apple sauce can be used in place of mashed banana, maple extract can be used in place of banana and pecan pieces can be used instead of chocolate chips or as well as. Other spices such as cardamom, nutmeg or ginger can also be added for a different flavor. Coconut sugar can also be used in place of brown sugar.