

# Banana Chocolate Cake

Nothing beats the wonderful surprise of sliced bananas, folded into a rich butter chocolate cake.

12 slices



up to 10 Min.



## Ingredients:

### For Cake:

1 box Dr. Oetker Nona Butter Cake  
Chocolate  
200 g Butter (softened)  
4 Eggs (large)

### For Chocolate Cream:

200 ml Whipping Cream  
1 tbsp Dr. Oetker Nona Cocoa  
Powder  
2 Bananas (sliced)

- 1 Preheat oven to 180°C. Line a 20cm round cake pan with greaseproof paper.
- 2 Place Dr. Oetker Nona Butter Cake Chocolate and eggs in a mixing bowl. Mix at medium speed for 3 minutes.
- 3 Add in butter and mix at low speed for 1 minute or until batter is smooth.
- 4 Pour the batter into the pan and bake at 180°C for 55 - 60 minutes.
- 5 Whisk whipping cream with Dr. Oetker Nona Cocoa Powder at high speed for 1 minute or until medium peaks form.
- 6 Split the cake in 3 portions lengthwise. Spread the cream evenly on the cake slices, top with sliced bananas and dust the top of cake with icing sugar.