

CAKE AU CHOCOLAT

Prepared in 35 minutes or less.

- 8 Tbs unsalted butter
- ¼ cup dark chocolate
- ¾ cup flour to coat the pan
- 1 tsp baking powder
- 2 Tbs cocoa powder
- ½ cup sugar
- 4 eggs
- 2 ripe bananas, peeled and mashed
- Non-stick cooking spray

Preheat oven to 350°F.

Coat 8-inch cake baking pan with non-stick spray and a dusting of flour. Set aside.

In a medium saucepan, melt the butter and the dark chocolate. Remove from heat. In a small bowl, mix the flour, baking powder, cocoa and ¼-cup of sugar. Once dry ingredients are mixed, gently pour this mixture into the melted chocolate and butter.

Separate the egg yolks and whites in two bowls. Pour in the whisked egg yolks into the chocolate mixture then add mashed bananas.

In a separate large bowl, whip the egg whites with a wire whisk while gently adding the remaining ¼-cup of sugar.

Fold the whipped egg whites into the chocolate mixture. Gently incorporate all ingredients before pouring batter into the greased and floured baking pan.

Bake for 25 minutes. Serve warm or at room temperature. Sprinkle with confectioners' sugar. Serves 8.

