

Chocolate Banana Layer Cake with Creamy Cocoa Frosting

Double Chocolate Banana Layer Cake ??



OVEN
350°F

TIME
35 min

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INGREDIENTS

For the Chocolate Banana Cake:

3 ripe bananas, mashed
2 cups all-purpose flour
 $\frac{3}{4}$ cup unsweetened cocoa powder
2 teaspoons baking soda
1 teaspoon baking powder
 $\frac{1}{2}$ teaspoon salt

2 large eggs
1 cup buttermilk
 $\frac{1}{2}$ cup vegetable oil

1 teaspoon vanilla extract
1 $\frac{1}{2}$ cups granulated sugar

For the Chocolate Frosting:

1 cup unsalted butter, softened
3 $\frac{1}{2}$ cups powdered sugar
 $\frac{1}{2}$ cup heavy cream
2 teaspoons vanilla extract
Pinch of salt

For Garnish:

Chocolate shavings
Banana slices

DIRECTIONS

1. ? Prepare the Cake:: Preheat oven to 350°F (175°C). Grease and line two 9-inch round cake pans.
2. In a bowl, whisk together flour, cocoa powder, baking soda, baking powder, and salt.
3. In another large bowl, beat eggs, sugar, buttermilk, oil, and vanilla until well combined. Stir in mashed bananas.
4. Gradually mix the dry ingredients into the wet mixture. Stir just until combined.
5. Divide batter evenly between prepared pans and smooth the tops.
6. Bake for 30-35 minutes or until a toothpick inserted into the center comes out clean.
7. Let cakes cool in the pans for 10 minutes, then transfer to a wire rack to cool completely.
8. ? Prepare the Frosting:: Beat softened butter until creamy and light.
9. Add powdered sugar and cocoa powder in batches, beating until combined.
10. Pour in heavy cream, vanilla, and a pinch of salt. Beat until smooth and fluffy.
11. ? Assemble the Cake:: Place one cake layer on a serving plate. Spread a thick layer of frosting on top.
12. Add the second cake layer and frost the top and sides.
13. Garnish with chocolate shavings and fresh banana slices (add bananas just before serving to prevent browning).
14. ? Chill:: Refrigerate for 30 minutes before slicing for clean, beautiful layers.

SWAPS & NOTES

Buttermilk : You can use a mixture of 1 tablespoon vinegar or lemon juice + milk to create a quick substitute.

Oil : Use melted butter for a richer flavor, though oil keeps the cake extra moist.

Bananas : The riper, the better-brown spots mean sweeter flavor and better texture.

Frosting Variations : Swap cocoa frosting for cream cheese frosting for a tangy contrast.

TIPS FOR SUCCESS

Cool cakes fully before frosting to prevent the icing from melting.

Use room temperature ingredients for a smooth batter and better texture.

Decorate just before serving if using fresh bananas-they brown quickly.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/chocolate-banana-layer-cake-with-creamy-cocoa-frosting/>