

This Triple Chocolate Banana Cake Is Your New Favorite Indulgence

Triple Chocolate Banana Cake



OVEN
350°F

TIME
35 min

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INGREDIENTS

For the Cake:

2 cups all-purpose flour

$\frac{1}{2}$ cup unsweetened cocoa powder

1 tsp baking soda

$\frac{1}{2}$ tsp baking powder

$\frac{1}{2}$ tsp salt

1 cup mashed ripe bananas (about 2-3 bananas)

$\frac{3}{4}$ cup granulated sugar

$\frac{1}{2}$ cup brown sugar

$\frac{1}{2}$ cup vegetable oil

2 large eggs

1 tsp vanilla extract

$\frac{1}{2}$ cup buttermilk

$\frac{1}{2}$ cup chocolate chips

For the Chocolate Ganache:

1 cup semi-sweet chocolate chips

$\frac{1}{2}$ cup heavy cream

For the Chocolate Drizzle:

$\frac{1}{2}$ cup dark chocolate, melted

Instructions:

Preheat oven to 350°F (175°C). Grease and flour a 9-inch round cake pan.

In a large bowl, whisk flour, cocoa powder, baking soda, baking powder, and salt.

In another bowl, combine mashed bananas, sugars, oil, eggs, and vanilla.

Alternately add the dry ingredients and buttermilk to the banana mixture. Stir until just combined.

Fold in chocolate chips.

Pour batter into prepared pan.

Bake 30-35 minutes, or until a toothpick inserted in the center comes out clean.

Let cool completely in the pan before transferring to a wire rack.

Heat heavy cream until hot but not boiling.

Pour over chocolate chips and stir until smooth and glossy.

Let cool slightly, then spread evenly over the top of the cake.

Drizzle melted dark chocolate over the ganache.

Optional: Garnish with fresh banana slices or chocolate curls.

Let cake set for 30 minutes at room temperature to allow the ganache and drizzle to firm up.

Slice, serve, and indulge!

DIRECTIONS

1. Prepare the Cake Batter:
2. Preheat oven to 350°F (175°C). Grease and flour a 9-inch round cake pan.
3. In a large bowl, whisk flour, cocoa powder, baking soda, baking powder, and salt.
4. In another bowl, combine mashed bananas, sugars, oil, eggs, and vanilla.
5. Alternately add the dry ingredients and buttermilk to the banana mixture. Stir until just combined.
6. Fold in chocolate chips.
7. 2. Bake the Cake:
8. Pour batter into prepared pan.
9. Bake 30-35 minutes, or until a toothpick inserted in the center comes out clean.
10. Let cool completely in the pan before transferring to a wire rack.
11. 3. Make the Ganache:
12. Heat heavy cream until hot but not boiling.
13. Pour over chocolate chips and stir until smooth and glossy.
14. Let cool slightly, then spread evenly over the top of the cake.
15. 4. Add the Drizzle:
16. Drizzle melted dark chocolate over the ganache.
17. Optional: Garnish with fresh banana slices or chocolate curls.
18. 5. Set & Serve:
19. Let cake set for 30 minutes at room temperature to allow the ganache and drizzle to firm up.

20. Slice, serve, and indulge!
21. Tips for Success: Use ripe bananas: The riper, the better. Spotty brown bananas give the best flavor and moisture.
22. Buttermilk bonus: It adds tang and tenderness-don't skip it.
23. Chill before slicing: For cleaner slices, pop the cake in the fridge for 20 minutes.
24. Decorate creatively: Try topping with Chocolate Oreo Hearts for extra flair.
25. Serving Suggestions: Serve this cake with:

TIPS FOR SUCCESS

Use ripe bananas : The riper, the better.

Spotty brown bananas give the best flavor and moisture.

Buttermilk bonus : It adds tang and tenderness-don't skip it.

Chill before slicing : For cleaner slices, pop the cake in the fridge for 20 minutes.

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

Original recipe: <https://chefmaniac.com/this-triple-chocolate-banana-cake-is-your-new-favorite-indulgence/>