



BANANA CAKE WITH CINNAMON CHOCOLATE SWIRLS

Filling

- ½ Cup chopped walnuts
- ½ Cup coarsely chopped bittersweet chocolate
- ¼ cup dark brown sugar
- 2 Tbsp. unsweetened cocoa
- 1 tsp. cinnamon

Cake

- 3 cups all-purpose flour
- 2-1/2 tsp. baking powder
- ¾ tsp baking soda
- ½ tsp Sea salt or Kosher salt
- 1/3 cup buttermilk
- ¾ Cup Pompeian Extra Light Tasting Olive Oil
- 1-1/3 cups sugar
- 3 large eggs, lightly beaten
- 1-1/2 tsp. vanilla
- 2 cups mashed, ripe bananas (4-5)

Chocolate Glaze

3 oz. bittersweet chocolate, coarsely chopped

1 Tbsp. Pompeian Extra Light Tasting Olive Oil

1. Preheat oven to 350 degrees F. Oil a 12-cup nonstick Bundt pan.
2. To prepare filling, blend walnuts, chocolate, sugar, cocoa, and cinnamon in a small bowl.
3. To prepare cake batter, combine flour, baking powder, baking soda, and salt in a large bowl.
Wisk to blend. Add mashed bananas to liquid mixture and stir. Pour liquid mixture into a bowl
of dry ingredients. Stir just until blended (do not over mix).
4. Spoon one third of cake batter into prepared Bundt pan and sprinkle with half of filling mixture. Spoon another layer of cake batter into the pan, using half of the remaining batter, and sprinkle with remaining filling mixture. Cover filling with remaining cake batter. Bake in preheated oven for 55-60 minutes, until a wooden pick inserted into cake is free of batter.
5. To prepare chocolate glaze, melt chocolate in a double boiler and stir in olive oil. Allow glaze to cool and thicken slightly.
6. Pour glaze over top of Bundt cake, allowing it to drip down the sides. Allow glaze to set before serving.

Makes 12 Servings.