

# Chocolate Banana Cake

- 1/2 cup margarine, softened
- 1 1/4 cups brown sugar
- 2 eggs
- 3 squares unsweetened chocolate, melted
- 2 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 teaspoon baking powder
- 1 1/2 cups mashed, ripe bananas
- 1/2 teaspoon vanilla

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Cream margarine and brown sugar until light and fluffy. Add eggs one at a time. Beat thoroughly after each. Stir in the cooled melted chocolate. Sift dry ingredients together and add to the batter alternately with the mashed bananas; stir in vanilla. Pour into 2 greased and floured 9-inch layer cake pans. Bake in preheated 350 degree oven for 35 to 40 minutes, until cake tests done. Frost with a fluffy white frosting.