

Kenyan Banana Chocolate Chip Cake

with ●orange-Blossom Glaze

A popular snack in Kenya, and other East and West African countries, is bananas with roasted peanuts. This cake marries peanuts with banana, a major Kenyan export crop.



Serving Suggestion

the Cake

VANILLA CAKE MIX

YOU WILL NEED

- 3 large eggs (about 189g, weighed with shell)
- ½ cup mild extra-virgin olive oil (100g)
- ½ cup plain yogurt (113g)
- 2 medium over-ripe bananas (1 cup, 240g)
- 1 tablespoon juice and zest from a lemon
- ½ cup chocolate chips (3oz, 85g)

Preheat oven to 325°F. Grease a 9 or 10-inch tube pan and line the bottom with parchment paper.

Mash bananas, set aside.

Beat eggs at high speed for 3-5 minutes until light and fluffy. With the mixer still running, gradually add the olive oil in a thin drizzle and beat until thick and creamy.

Add the yogurt, mashed bananas, lemon juice and zest and beat on low speed until thoroughly combined.

Add the vanilla cake mix and mix on low for one minute until well combined.

Stir in the chocolate chips. Sprinkle batter with chocolate sprinkles, if desired.

Pour batter into prepared pan and bake for 50-55 minutes until toothpick inserted in center comes out clean or with a few moist crumbs. Cool in baking pan for 5-10 minutes before unmolding.

the Glaze

YOU WILL NEED

- 1½ tablespoons mild honey
- 1 tablespoon butter
- ½ teaspoon orange blossom water or orange extract
- Chopped peanut brittle or toffeed peanuts

Microwave honey and butter on high for 60 seconds or until it develops a syrup-like consistency.

Stir in orange blossom water until thoroughly blended.

Lightly brush glaze over hot cake (a little goes a long way).

Sprinkle with chopped peanut brittle or toffeed peanuts.