

Banana Chocolate Cinnamon Snack Cake

<http://unihomemaker.com/2013/09/12/banana-chocolate-cinnamon-snack-cake/>

Ingredients:

Cake:

- 2 cups of all-purpose flour
- 1 tablespoon of ground cinnamon (I used Vietnamese cinnamon, which has a stronger flavor & smell than Ceylon cinnamon.)
- 1 teaspoon of baking soda
- 1/2 teaspoon of baking powder
- 1/2 teaspoon of salt
- 3 bananas, mashed
- 2 eggs
- 2 teaspoons of vanilla extract
- 1/3 cup of canola oil
- 1/3 cup of granulated sugar
- 1/3 cup of dark muscovado sugar
- 1/2 cup of buttermilk
- 1 cup of semi-sweet chocolate chips

Topping:

- 5 tablespoons of granulated sugar
- 1 teaspoon of ground cinnamon (Vietnamese)

Preparation:

Preheat the oven to 350 degrees F. Grease an 8-inch square baking pan.

Using a stand or electric mixer (or mix by hand) mix together flour, ground cinnamon, baking soda, baking powder and salt; set aside.

In a medium bowl whisk mashed bananas, eggs, vanilla extract, canola oil, sugars and buttermilk until well combined. Slowly pour the banana mixture into the flour mixture and mix until just moistened. Then fold in chocolate chips.

For the topping: In a small bowl combine granulated sugar and ground cinnamon. Mix the two with your fingertips and set aside. Pour batter into the prepared pan. Level batter using the back of a spatula then sprinkle cinnamon sugar on top.

Bake for 40-45 minutes or until toothpick/tester inserted into the center comes out clean. Let the cake cool completely before cutting into the pan.