

Banana Chocolate Walnut Coffeecake

Gourmet Mag, Feb. 2008



BANANA BATTER:

- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 stick unsalted butter, softened
- 3/4 cup sugar
- 2 large eggs
- 1 1/4 cups bananas, mashed very ripe (about 3 medium)
- 2/3 cup yogurt, full fat
- 1 teaspoon pure vanilla extract

TOPPING:

- 1/4 cup sugar
- 2 tablespoons unsalted butter, melted and cooled
- 4 ounces bittersweet chocolate, 70%-cacao, coarsely chopped [I used bittersweet chocolate chips]
- 1 cup walnuts, toasted, cooled, and coarsely chopped
- 1/2 teaspoon cinnamon

Per Serving (excluding unknown items): 391 Calories; 22g Fat (48.7% calories from fat); 8g Protein; 45g Carbohydrate; 3g Dietary Fiber; 63mg Cholesterol; 215mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 1/2 Fruit; 0 Non-Fat Milk; 4 Fat; 1 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 12

1. Preheat oven to 375°F with rack in middle. Butter a 9-inch square cake pan. Whisk together flour, baking soda, and salt in a medium bowl. Set aside.
2. Beat together softened butter (1 stick) and 3/4 cup sugar in a medium bowl with an electric mixer at medium speed until pale and fluffy, then beat in eggs 1 at a time until blended. Beat in bananas, yogurt, and vanilla (mixture will look curdled).
3. With mixer at low speed, add flour mixture and mix until just incorporated.
4. Toss together chocolate, nuts, cinnamon, melted butter, and remaining 1/4 cup sugar in a small bowl. Spread half of banana batter in cake pan and sprinkle with half of chocolate mixture. Spread remaining batter evenly over filling and sprinkle remaining chocolate mixture on top pressing slightly to adhere the topping to the batter.
5. Bake until cake is golden and a wooden pick inserted in center of cake comes out clean, 40 - 50 minutes or until the cake reaches an internal temp of 195°F. Cool cake in pan on a rack 30 minutes, then turn out onto rack and cool completely, right side up. When you upend the coffeecake some of the topping may fall off. Cut into small squares.