Banana chocolate cake

This Banana Chocolate Cake covered with chocolate ganache and topped with nuts is just delicious and mouth-watering! Learn how to make this cake yourself with this recipe.

Boodschappenlijstje

PME Deep Round Cake Pan Ø20x7,5cm

RND083
€13.05

PME Palette Knife Angled Blade 23cm

PK1013
€4.99

Callebaut Chocolate Callets Dark 1kg

CB424737
€24.15

Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85

Other materials:

- 200 gram soft unsalted cream butter
- 4 eggs
- 200 ml whipping cream
- Unsalted nuts: pecan, pistachio and almonds
- Dried banana slices

Make the ganache ideally one day in advance or early in the morning. To make the ganache, heat the whipping cream in the microwave until it starts to boil. Pour this over 200 gram dark chocolate callets and stir firm. You can also mix it at low speed using a mixer. Let it cool down while stirring now and then.

Preheat the oven to 170°C (convection oven 150°C). Ingredients need to be at room temperature. Grease the round baking pan with baking spray. Mix 200 g of (cream) butter soft. Add the FunCakes Special Edition Mix for Banana Royal Cake and 4 eggs to the butter and mix it at low speed into a smooth batter. Pour the batter in the baking pan and bake the cake for 60 minutes. Release the cake after baking on a cake grid to let it cool down.

Cut the cake with the cake leveller once. Beat the ganache at high speed for a few minutes until you have an airy chocolate paste. Add a layer of the chocolate between the cake and cover the sides and top of the cake. Put the rest of the chocolate in a decorating bag with decorating tip 1M. Press the Callebaut Chocrocks by hand on the sides of the cake. Pipe chocolate dots on top. Place a slice of banana on each dot. Chop some nuts and dried banana. Sprinkle this over the cake.