

Passover Banana Chocolate Chip Cake

Recipe By *Ellen Grossman*



Cooking and Prep:  1
h 10 m

Serves:  15

Contains:    

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian

Source: KosherScoop.com

Ingredients (14)

Cake

- 1/2 cup margarine, melted (use soy-free, if needed)
- 1 cup sugar
- 2 eggs
- 3 ripe bananas
- 1/2 teaspoon **Gefen Vanilla Extract**
- 3/4 cup **Yehuda Matzo Cake Meal**

- 1/2 cup potato starch
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup Glicks Chocolate Chips

Glaze

- 1 cup confectioners sugar
 - 2 teaspoon hot water
 - 1 teaspoon oil
 - toasted chopped walnuts - for topping
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Start Cooking

For the cake

1. Beat margarine and sugar. Add the eggs and beat until they become pale yellow.
2. Add bananas and mix until mashed. Add vanilla.
3. Add dry ingredients and mix until combined. Add chocolate chips.
4. Bake at 350°F for approximately 50 minutes or when it springs back if you touch with a finger.

For the glaze

1. Mix glaze ingredients. If too thick, add water by the half-teaspoon until it reaches the consistency of glue.
2. Pour on top of cooled cake and sprinkle toasted nuts on top as desired.