

Dear Love Blog

Adventures through culinary delights

Marbled Chocolate & Banana Cake

Posted on November 11, 2010 by alexpaton

2

You've probably heard me mention Bridget more the Björn on this blog. I've worked alongside the very lovely Bridget Flynn for the last 3 years. She's one of the best perks of my job, she's endlessly positive & enthusiastic, the biggest advocate of this blog: of my writing & cooking, of everything I do in fact. It's with a very heavy heart that I make this cake as she's off to work for the [AOP](#). I have no doubt, as I wrote in her reference, that she will be the best thing that ever happens too them. She's amazing. Although I'm sure I will still see her regularly (The AOP is 10 mins down the road) it will be no substitute for the 40 hours a week we spend together. She's wonderful & I will miss her greatly! In fact she's even party to the first free blog related food I received, the equally lovely Alice Stanners sent me the [Chocolate by Trish 369* Cook's Chocolate Buttons \(Dark 74%\)](#) so I could make Bridget a leaving cake. By god they are yummy, I ate 25% of the bag whilst it sat on my desk. If this cake wasn't for Bridge I'd have eaten the lot. So here's to Bridget, I wish her the best of luck in her new job!



Makes 1lb Loaf

Basic cake mix

150g Butter

180g Golden caster sugar

3 Eggs

2 Brown bananas

Marbled Chocolate & Walnut Cake 2

Chocolate mix

25g Dark chocolate
50g Chopped walnuts
1 tbsp Cocoa
90g Self raising flour
1/2 tsp Baking powder

White mix

1/2 Brown banana
50g Chopped walnuts
100g Self raising flour
1/2 tsp Baking powder

1lb (450g) Loaf tin

Pre-heat your oven to 160°C (325°F or gas mark 3)

Begin by creaming the butter & sugar until the mix becomes pale & fluffy. Add the eggs one by one stirring to incorporate each egg before adding the next. Mash the banana to a pulp before adding to the mixture a little at a time stirring constantly. Separate the mix equally between two bowl.

Melt the chocolate in glass bowl over a pan of gently simmering water, once the chocolate has melted completely place to one side to cool slightly.

Mash the additional 1/2 banana & add to the first bowl along with the walnuts. Sift the flour & baking powder, fold into the mix with a large metal spoon until well incorporated.

Add the cooled melted chocolate & walnuts to the second bowl stir thoroughly. Sift together the flour, cocoa & baking powder then fold in with large metal spoon.

Grease a loaf tin with a little & place to one side. To create the marbled effect pour the chocolate mix into the plain banana mix, using the large metal spoon repeat the folding motion 3 times this should give you a swirled mix. Move to the prepared tin a spoonful at a time (this gives a more random effect) gently shake the tin to level. If you want to add more detail to the top of the cake drag a skewer or cocktail stick in swirls or concentric circles to emphasize the marbling effect. Allow to rest for 10 mins before baking on the middle shelf for 45-50 mins or until a skewer inserted to the middle of cake comes out clean. Cool in the tin for 30 mins before turning out onto a wire cooling rack.

NB. I would strongly recommend using a traditional non-stick loaf tin as the mix is quite heavy so with distort silicon bakeware resulting in pregnant looking loaf.

Share this: [Print](#) [Email](#) [Tweet](#) < 0