



# Chocolate Banana XS Cake

## Ingredients

## Weights

Water	86g/ 3 oz
Granulated Sugar	140g/ 5 oz
Dark Chocolate	219g/ 7.75 oz
Butter, melted	86g/ 3 oz
Eggs	4 whole
Vanilla	3g/ 1t
<b>Chiquita Banana Puree</b>	400g/ 14 oz

## Preparation

Beat eggs, 70g/2.5 oz sugar, and vanilla on High speed until light and fluffy, about 5 minutes. Combine water and 70g/2.5 oz Sugar in a saucepan and bring to a boil. Remove from heat and pour over chocolate. Stir until chocolate is melted. Stir in melted Butter and banana puree. Let cool at room Temperature. Gently fold the melted chocolate into the egg mixture. Grease the sides of a 9 in. cake pan and line the bottom with a circle of parchment paper. Bake in a water bath at 350F/177 C for an hour. The top of the cake should be firm to the touch. Cool and refrigerate overnight before removing from the pan.

