

Cocoa-Dusted Banana Bread

This recipe is an adaptation of the [cherry banana morning cake](#) I posted a few weeks ago, though it's far simpler because I didn't use any electric gizmos. I also added cocoa to both the batter and the topping and used a bit of whole milk yogurt for moistness. Feel free to fold in a handful of chocolate chips at the end for a more pronounced chocolaty flavor.

Makes one 8" square cake

2 cups all-purpose flour
1/4 cup cocoa powder, sifted
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
4 ounces (1 stick) unsalted butter, melted and slightly cooled
3/4 cup granulated sugar
1 large egg, lightly beaten
2 very ripe and speckled bananas, mashed
3 tablespoons whole milk yogurt
1 teaspoon vanilla extract
Handful of chocolate chips, optional
1 tablespoon cocoa powder + 1 teaspoon powdered sugar, for sifting over the cooled cake

Preheat the oven to 350 degrees. Coat an 8 x 8 x 2" square cake pan with nonstick spray and fit the bottom with parchment paper.

In a medium bowl, whisk the flour, cocoa powder, baking powder, baking soda, and salt. Set aside.

In a large mixing bowl, beat the melted butter and granulated sugar with a wooden spoon until well-combined. Add the egg and beat until incorporated. Mix in the mashed banana, yogurt, and vanilla, beating well until you have a fairly uniform batter. Add the flour mixture and beat just until the dry ingredients are absorbed. (Don't neglect the bottom of the bowl.) If using chocolate chips, fold them in now.

Scrape the batter into the prepared pan and smooth the top.

Bake in the center of the oven for 30 to 35 minutes, or until a tester comes out clean. Set the pan on a wire rack to cool for 10 minutes, then carefully unmold to continue cooling. When completely cool, spoon the remaining cocoa into a small sifter along with the powdered sugar and sift over the cake. Cut into generous squares and serve.