

UBC Ponderosa Cake

The Ponderosa Cake was named after a café in the Ponderosa building found at the University of British Columbia campus in 1960. For an amusing tale about the research needed to find this answer, have a read through the following article:

<https://www.ubyssey.ca/culture/investigation-ponderosa-cake-the-truth-is-out-there/>

But all you really need to know is that this is a deliciously moist, banana chocolate chip coffee cake. Coffee cake refers to a cake that goes well with coffee, and usually these have sour cream in them. This recipe makes one 8" square cake. Feel free to double the recipe for a larger pan (9"x13").

Ingredients for Cake

- 1/2 cup butter, softened
- 3/4 cup granulated sugar (original recipe calls for 1 cup)
- 1 egg
- 1/2 tsp vanilla
- 3/4 cup mashed bananas (approx. 3 bananas)
- 1 1/2 cups flour
- 1 tsp baking powder
- 1 tsp baking soda
- 1/2 cup sour cream (or Greek yoghurt as an alternative)

Ingredients for Topping and Centre

- 1/2 tsp cinnamon
- 1/4 cup brown sugar
- 3/4 cup chocolate chips



Directions

1. Preheat oven to 180°C.
2. Cream butter and granulated sugar together, then add egg, vanilla and mashed bananas.
3. In a separate bowl, combine the dry ingredients (flour, baking powder and baking soda).
4. Add the dry ingredients to the banana mixture in 3 portions alternating with sour cream.
5. In a small bowl mix cinnamon and brown sugar together.
6. Pour half of the batter into a greased 8" square pan.
7. Sprinkle half of your cinnamon sugar mixture on top of the batter.
8. Pour the rest of the batter into the pan, and top with cinnamon sugar mix and chocolate.
9. Bake for 40-45 minutes or until cake tester in middle comes out clean. (25 minutes for smaller pans)

Tips

- ✧ Put your bananas in the freezer both to soften them up, and to speed up the ripening process.
- ✧ Add chocolate chips to the centre for extra chocolate-y goodness.
- ✧ Use a mixture of sour cream and Greek yoghurt or just Greek yoghurt if you can't afford sour cream.
- ✧ The cake will turn out fine if you add a little extra butter.