

# Banana Crater Cake

## with Blueberries & Dark Chocolate

serves 12 generously or 6 little pigs :)

### Ingredients

1 cup butter, softened  
1 1/2 cups granulated sugar  
2 eggs  
1 tsp vanilla  
3 bananas, mashed  
2 1/2 cups flour  
1/2 cup bran flakes  
1/4 cup old fashioned oats  
2 tbsp ground flax seeds  
2 tsp baking powder  
2 tsp baking soda  
1 cup plain 0% fat greek yogurt  
1 cup fresh blueberries

Layering Topping  
1 tsp cinnamon  
1/8 tsp all spice  
1/2 cup brown sugar  
1 - 1 1/2 cups chocolate chips



### Directions

1. Preheat the oven to 350F and set the rack to the middle of the oven.
2. Line a 9 x 13" pan with parchment paper. Set aside.
3. In a small bowl, combine the layering topping ingredients and set aside.
4. In a kitchen mixer using the paddle attachment, cream together the butter and sugar until light and fluffy. Add the eggs and vanilla, mix until combined. Add the mashed bananas and mix again until the mixture looks even.
5. In a large bowl, mix the flour, bran flakes, oat, flax, baking powder, & baking soda.
6. In the kitchen mixer with the paddle set on a very low speed, carefully alternate between 1/3 of the flour mixture and 1/3 of the yogurt until everything is combined. Do not over mix. Scrape down the bowl of the mixer and remove the bowl. Using a rubber spatula gently fold in the blueberries.
7. In a parchment lined pan, using a large muffin scoop, equally space HALF of the batter on the bottom of the pan and spread out using a rubber spatula. (I like to use the muffin scoop because it makes it easier to spread the small mounds of batter instead of one large mound). Sprinkle half of the layering topping evenly over the batter and top with the remaining batter as you did above. Finish the top with the remaining topping.
8. Bake for 30-45 minutes or until a toothpick comes out clean from the center. Let cool.

Love from the ov,

Sara