Black-Bottom Banana Bars

½ cup butter or margarine, softened
1 cup sugar
1 egg
1 teaspoon vanilla extract
1-½ cup mashed ripe bananas (3)
1-½ cup all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
½ teaspoon salt
¼ cup baking cocoa

In a mixing bowl, cream butter and sugar. Add egg and vanilla; beat until thoroughly combined. Blend in the bananas. Combine the flour, baking powder, baking soda and salt; add to creamed mixture and mix well. Divide the batter in half. Add cocoa to half; spread into a greased 13-in. x 9-in. x 2-in. baking pan. Spoon remaining batter on top and swirl with a knife. Bake at 350°F for 25 minutes or until the bars test done. Cool.

Yield: 2-½ to 3 dozen.

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