# Black-Bottom Banana Bars

$\frac{1}{2}$ cup butter or margarine, softened
1 cup sugar
1 egg
1 teaspoon vanilla extract
1-$\frac{1}{2}$ cup mashed ripe bananas (3)
1-$\frac{1}{2}$ cup all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
$\frac{1}{2}$ teaspoon salt
$\frac{1}{4}$ 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-$\frac{1}{2}$ to 3 dozen.

*Taste of Home, Collector's Edition, p. 28*