

Fudgie Bananarama Cake

adapted from *Baking, From My Home To Yours*, Dorie Greenspan

3 cups flour
2 teaspoons baking soda
1/2 teaspoon salt
2 sticks of butter, room temperature
2 cups brown sugar
2 teaspoons vanilla
2 large eggs, room temperature
4 very ripe bananas
1 cup sour cream

Preheat oven to 350° F. Butter and lightly flour two round cake layer pans.

Sift together the flour, baking soda, and salt. Set aside.

Cream the butter with a mixer. Add the sugar and allow to cream until fluffy. Add the vanilla and mix well. Add the eggs one at a time, allow the mixer to beat for one minute after each egg. Scrap down the mixing bowl as needed.

Add the bananas. Don't be alarmed if it curdles...it'll all come back together shortly. Alternate adding the dry ingredients and the sour cream. Once it is all added and mixed well fill the pans and bake for 25 to 35 minutes or until golden brown and a knife inserted comes out clean.

My one mistake was that I checked the cake on the left and it was done so I assumed the right cake was done too...actually it could have baked another three minutes or so.

Fudgie Frosting

10 ounces of chocolate (I used semisweet, dark, and milk)
1 cup heavy cream
1/4 cup light cane syrup
1 teaspoon vanilla

Put the chocolate in the work bowl of your food processor. Chop it well. Heat the cream just to boiling and pour it into the processor as it works. Add the syrup and vanilla and let the processor work until it is all well combined. Transfer to a bowl, cover with plastic and refrigerate for at least 3 hours. Stir well before using.