

Chocolate Peanut Butter Banana Bourbon Cake

*(adapted from Death by Chocolate Cakes,
by Marcel Desaulniers)*

Serves 10 – 12

Banana Cake

½ pound unsalted butter, plus 1 tablespoon, melted
2 cups all purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
½ teaspoon salt
1 ¾ pounds medium ripe bananas
1 cup sugar
3 large eggs
½ cup boiling water
½ cup banana liqueur
2 tablespoons bourbon

Chocolate Peanut Butter Icing

1 ¾ cups creamy peanut butter (one 18 ounce jar)
½ cup confectioners' sugar
4 ounces Baker's German Sweet Chocolate, melted

Chocolate Ganache

12 ounces semi-sweet baking chocolate, coarsely chopped
4 ounces unsweetened chocolate, coarsely chopped
2 cups heavy cream
2 tablespoons granulated sugar

Preheat the oven to 325°. Spray the insides of two 9" cake pans with cooking spray, then dust with flour. Line the bottoms of the pans with wax paper, then lightly spray with cooking spray. Sift together the flour, baking powder, baking soda and salt. Peel the bananas and cut into 1" pieces. Place butter and sugar in the bowl of an electric mixer and mix on low speed for 1 minute; then beat on medium high until soft and well combined, about 3 minutes, scraping down the sides of the bowl a couple of times. Add eggs, one at a time, beating on medium for 1 minute after each addition. Add the banana pieces and mix to combine. Gradually add the sifted dry ingredients. Mix about 1 minute.

Add boiling water in a slow, steady stream and mix about 15 seconds. Scrape down the sides of the bowl and mix for 2 minutes. Divide the cake batter between the pans. Bake 28 to 30 minutes until a toothpick inserted in the center of each layer comes out clean. Remove from the oven and let sit for 30 minutes. Run a knife around the sides of the pans and invert the layers onto plates. Remove the wax paper and brush each layer with the bourbon. Refrigerate the cakes while preparing the icing.

For the icing: With an electric mixer, mix together the peanut butter and sugar about 4 minutes until very smooth. Add the melted chocolate and beat for 1 minute at medium speed. Set aside.

Place one cake layer on cake or serving plate. Spread the icing over the top of the first layer. Place the second layer on top, then spread the icing over the top and sides of both layers. Refrigerate for several hours until the icing is firm to the touch before making the ganache.

For the ganache: Place the chocolate in a large bowl. Heat the heavy cream and sugar over medium high heat to dissolve the sugar. Bring to a boil and pour the cream over the chocolate. Set aside for 5 minutes, then stir until smooth.

Smooth the ganache over the top and sides of the cake. Refrigerate until the ganache is firm.