



# PEANUT BUTTER BANANA CAKE WITH NUTELLA DRIZZLE (Part 1)

## INGREDIENTS/PREP

### Yellow Cake

- Preheat the oven to 325
- Line the bottom of two, round 9-inch cake pans with a parchment paper circle.
- Grease and lightly flour the pans. Set aside.

### Ingredients

- 2 Cups of all purpose flour
- 1 tsp of baking powder
- 1 tsp of baking soda
- 1/2 teaspoon of salt
- Sift together

### Cream Butter and Sugar

- 2 sticks of unsalted butter (softened, not melted)
- 1 1/2 cup of sugar
- Cream together until you achieve an even consistency
- Add 2 large eggs (room temperature) and 2 yolks and continue to blend
- Add 2 tsps. of vanilla
- 1 cup of buttermilk (alternate is 1 cup of milk with 2 tablespoons of white vinegar and allow to sit for 5 mins)

## DIRECTIONS

In a medium-size bowl, sift together flour baking powder, baking soda, and salt. Set aside.

In a large bowl cream together sugar and butter.

Mix in eggs and yolks, one at a time, mixing after each egg.

Mix in vanilla extract and butter flavoring.

Add the dry ingredients into the wet ingredients, alternating with the buttermilk.

Mix until batter is fluffy, being sure to scrape down the sides of the bowl. (batter will be thick)

Let batter rest for 5 minutes.

Pour batter evenly into prepared pans and use an offset spatula to spread into an even layer.

Bake for 30-35 minutes or until golden around the edges and moist crumbs cling to a toothpick inserted into the center.

Place on a cooling rack until pans are warm enough to touch and then carefully remove cake from pans and allow to cool completely.

# PEANUT BUTTER BANANA CAKE WITH NUTELLA DRIZZLE

## (Part 2)

### Peanut Butter Filling

- 1 cup of peanut butter (creamy)
- 8 tablespoons of butter = 1 stick (room temp)
- 1 cup of confectioner sugar
- 2 tablespoons of vanilla extract
- 3-4 tablespoons of heavy cream

### Instructions

Add 1 cup of peanut butter to the mixing bowl

Next, add the butter (entire stick)

Add Vanilla extract

Now beat on low the mixture on low until fluffy (30 seconds)

Increase to medium for 1 min

Next add confectioner sugar (1/4 up at a time) and beat on low

Once you have done 1/2 cup, add 1 tablespoon of cream

Mix together on low

Add another 1/4 cup of confectioner sugar and another 1 tablespoon of heavy cream

Mix on low and add the remaining ingredients until the mixture is smooth.

### Banana Center

- 1 overripe banana (should be brown and soft)
- 3 tablespoons of brown sugar
- 3 tablespoons of heavy cream
- 1 to 1 and 1/2 cut ripe bananas depending how much you prefer (slice diagonally and as thin as possible or preferred)

Cake “guts” once removed (reserve some for the cake topping)

### Nutella Drizzle

#### Ingredients

- 2 teaspoons of milk
- 2 tablespoons of Nutella

#### Instructions

Pour milk into a small, microwave-safe bowl and microwave for 10 to 15 seconds until just steaming

Don't overheat or you might curdle your milk.

Add Nutella and stir until smooth, thickened, and dark.

Ready to pour over the cake.

### Fresh Whipped Cream

- 1/2 pint heavy cream
- 1/2 cup confectioner sugar

Beat on medium high until thick

## **PEANUT BUTTER BANANA CAKE WITH NUTELLA DRIZZLE (Part 3)**

### **Putting the cake together**

**Once the cakes have cooled, take one (1) and remove some of the center - what I call “gutting” the center.**

**Don’t remove the entire center, just and leave about a 1 1/2 circumference and about a 1 inch deep “gutting” the center.**

**Add the banana mixture and fill the “guttied” part of the cake with the mixture to the top - do not over fill!**

**Take the cut bananas and line the over the banana filling covering the whole cake circumference**

**Next, take the peanut butter filling/frosting and cover the cake (top and sides) as best as possible. Allow to settle.**

**Once settled, add the 2nd cake on top and let sit for about 10 mins.  
Use the remaining frosting to cover the rest of the cake, including sides and top. Let sit 5 mins**

**Finally, take the remaining cake “guts” and sprinkle on the top.  
Add the Nutella drizzle (as much as preferred)**

**Refrigerate for an hour - then, add some sprinkled powdered sugar to the top, and enjoy!!**