

MAPLE-BOURBON BANANA PUDDING CAKE

- 6 tablespoons unsalted butter
- 1/2 cup superfine sugar
- 1 overripe banana, mashed
- 1 large egg
- 1 cup whole milk, at room temperature
- 1 cup all-purpose flour
- 1 tablespoon baking powder
- Pinch of salt
- 3/4 cup pure maple syrup
- 1/2 cup light brown sugar
- 2 tablespoons bourbon
- 1/4 cup chopped pecans
- Salted caramel gelato

METHOD

Preheat the oven to 375. Melt butter in small pan. In a kitchen aide Whisk in the superfine sugar and banana, mashing thoroughly. Whisk in the egg and milk. In a bowl, whisk the flour, baking powder and salt; whisk into the baking dish until combined. In a small pan heat the maple syrup, light brown sugar and 1/2 cup of hot water at high power until hot. Add the bourbon. Drizzle the syrup mixture over the batter; it will seep to the bottom. Do not stir. Scatter the pecans on top. Set the dish on a rimmed baking sheet and bake for 40 minutes, until the cake is golden. Let cool for 5 minutes, then scoop into jars and top with gelato.

CHEFS NOTES

A great cool weather dessert to warm the soul. This has great text and flavor to it. The addition of the gelato takes it to another level of flavor.

