

## GUASTELLO'S VILLAGE MARKET

# Banana Bourbon Cake with Bourbon Crème Anglaise

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Makes 12 portions

### Ingredients

1 ½ cups coarsely chopped pecans  
1 ½ cups golden raisins  
3 cups unbleached all-purpose flour  
3 tsp. baking powder  
1 tsp. ground cinnamon  
1 tsp. ground ginger  
½ tsp. ground nutmeg  
1 cup (2 sticks) unsalted butter, room temperature  
2 cups sugar  
3 ripe bananas  
4 eggs  
¾ cup bourbon  
Bourbon Crème Anglaise (recipe follows)

Preheat oven to 350°F.

Toss the pecans and raisins with ½ cup of the flour and set aside.

Sift the remaining flour, the baking powder, cinnamon, ginger, and nutmeg together and set aside.

Beat the butter and sugar in a mixer bowl until light and fluffy. Mash the bananas and beat into the butter mixture. Add the eggs, one at a time, beating well after each addition.

Fold in the sifted flour mixture and bourbon alternately, beginning and ending with the dry ingredients. Fold in the pecan mixture. Pour the batter into an ungreased 10-inch tube pan.

Bake 1 hour and 15 minutes. Cool and remove from the pan.

Make the bourbon sauce.

Cut the cake into slices and serve each slice with bourbon sauce spooned over it.

### Bourbon Crème Anglaise

1 ½ cups light cream  
2 tbl. brown sugar  
6 egg yolks  
6 tbl. pure maple syrup  
6 tbl. bourbon

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Heat the cream and sugar in a small saucepan just until the sugar dissolves. Remove from heat.

Whisk the egg yolks together in a mixing bowl. Slowly beat in a third of the cream mixture; then whisk the egg yolks back into the cream mixture. Cook over low heat, stirring constantly, just until thickened. Be careful not to let the mixture boil.

Remove to a clean bowl. Stir in the syrup and bourbon. Cool completely.

Makes about 2 ½ cups.

***Credit: Silver Palate GoodTimes Cookbook***