



See Jane Cook

Want more recipes? Subscribe free at www.JaneSnowToday.com.

PEANUT BUTTER-BANANA UPSIDE-DOWN CAKE

Topping:

- 2 tbsp. butter
- 3 tbsp. peanut butter
- 1/3 cup packed brown sugar
- 2 bananas, sliced in 3/4-inch pieces
- 1/3 recipe of fudge cake batter (see below)

Melt butter, peanut butter and brown sugar in an 8-inch skillet over low heat, stirring until smooth. Remove from heat and top with banana slices. Pour cake batter over bananas. Bake at 350 degrees for about 25 minutes, or until the cake seems firm and the top springs back when lightly pressed.

Immediately invert cake onto a serving platter. Cool slightly before cutting. Makes 6 servings.

Fudge Cake:

- 3 oz. (3 squares) unsweetened chocolate
- 1 3/4 cups cake flour
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1/4 tsp. salt
- 1 stick (8 tbsp.) butter
- 1 1/2 cups granulated sugar
- 2 eggs
- 2 tbsp. plus 1 1/2 tsp. vinegar
- 1 cup milk

Melt chocolate in a microwave oven or in the top of a double boiler, stirring until smooth.

In a bowl, combine flour, baking powder, baking soda and salt; stir well with a whisk.

In a mixer bowl, beat butter until light and fluffy. Add sugar and beat to mix well. Add eggs one at a time, beating well after each addition. Beat in the vinegar. Add melted chocolate and beat just until smooth.

On low speed, add the sifted dry ingredients in three additions, alternating with the milk in two additions. Scrape bowl and beat just until smooth after each addition.

Use one-third of batter in above recipe. Use remaining batter for two more cakes or bake by itself in a greased and floured oblong pan at 350 degrees until cake begins to pull back from sides of pan and top springs back when pressed, 30 to 40 minutes.