

Banana Bourbon Cake

*Courtesy of Cane River Pecan Company
Makes 12 servings*

Ingredients:

- 1 1/2 cup chopped pecans
- 1 1/2 cup golden raisins
- 3 cup all-purpose flour
- 3 teaspoon baking powder
- 1 teaspoon ground cinnamon
- 1 tablespoon ground ginger
- 1/2 teaspoon ground nutmeg
- 1/2 lb (2 sticks) butter, softened
- 2 cup sugar
- 3 bananas
- 4 eggs
- 3/4 cup bourbon
- 1 1/2 cup heavy cream
- 1 tablespoon light brown sugar
- 6 egg yolks
- 6 tablespoon maple syrup
- 6 tablespoon bourbon

Directions:

For the cake:

- Preheat the oven to 350 degrees.
- Toss the pecans and raisins in 1/2 cup of the flour and set aside.
- Sift the remaining flour, the baking powder, cinnamon, ginger, and nutmeg together in a bowl and set aside.
- Beat the butter and sugar with an electric mixer 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 un-greased 10 inch tube pan. Bake until a cake tester inserted in the center of the cake comes out clean, about 1 hour and 15 minutes. Cool and remove from the pan.
- Cut the cake into slices and serve each slice with the creme Anglaise.

For the Creme Anglaise:

- Heat the cream and sugar in a small saucepan just until the sugar dissolves. Remove from the heat. Whisk the egg yolks together in a mixing bowl. Slowly beat in a third of the cream mixture, and then whisk the egg yolks back into the cream mixture.
- Cook over low heat, stirring constantly, until it thickens. Be careful not to let the mixture boil.
- Transfer to a clean bowl. Stir in the syrup and bourbon. Cool completely.
- Store in an airtight container in the refrigerator if not using immediately.