**Banana Cake with Coffee-Chocolate Ganache**

**Cake:**

¾ cup butter

2 cups + 2 Tbsp. sugar

3 eggs

2 tsp. vanilla

3 cups cake flour

1 ½ tsp. baking soda

¼ tsp. salt

1 ½ cups milk

2 tsp. white vinegar

2 tsp. lemon juice

3 mashed bananas

4 oz. cooked minced bacon (optional)

**Peanut Butter Frosting:**

¼ cup butter, softened

½ cup peanut butter

6 tsp. milk

1 cup powdered sugar

**Ganache:**

1 1/3 cups chocolate chips

1 cup heavy cream

1 Tbsp. coffee concentrate

**INSTRUCTIONS**

**Day 1:**

1. Preheat oven to 275º.
2. Put the bananas and lemon juice in a small bowl. Set aside
3. In a separate bowl or measuring cup, add the vinegar to the milk. Set aside.
4. In another bowl, mix together flour, baking soda, and salt.
5. Fit the Kitchenaid with the paddle attachment. Cream together butter and sugar until it is smooth and fluffy.
6. Add 1 egg and mix until incorporated. Repeat with the other 2 eggs.
7. Add in ½ of the flour mixture from Step 3. Pour in ½ of the milk from Step 2.
8. Add the other half of the flour mixture. Pour in the other half of the milk.
9. Mix in the bananas. Add the bacon if you are using it.
10. Spray 2 9” cake circles well with pan spray and pour in the batter evenly between the two.
11. Bake for 45-50 minutes, or until it passes the toothpick test.
12. Allow to cool on your counter top.

**Day 2:**

**Ganache**

1. Put the chocolate chips in a bowl.
2. Bring the heavy cream and coffee to a simmer. Be careful not to boil.
3. Pour over the chocolate. Let sit for 1-2 minutes and mix together with a whisk.

**Frosting:**

1. Fit the Kitchenaid with the whisk attachment.
2. Whip the peanut butter and butter together until fluffy.
3. Slowly add in powdered sugar until it is all incorporated.
4. Add the milk 2 tsp. at a time until it becomes spreadable. You may not need all 6.
5. After the milk is added, whip for another few minutes to guarantee fluffiness.