

# Banana Peanut Butter Cup Cake

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## Marissa Rothkopf!

### For the Cake, You'll Need:

- 2 1/4 cups (270 grams) all-purpose flour
- 1 1/2 teaspoons baking powder
- 1 1/2 teaspoons baking soda
- 1/4 teaspoon salt
- 6 ounces (170 grams) unsalted butter, softened
- 1 1/2 cups (297 grams) granulated sugar
- 3 large eggs
- 2 teaspoons vanilla extract
- About 2 very ripe, mashed bananas
- 1/4 cup plus 2 tablespoons (255 grams) sour cream or plain yogurt
- 1 3/4 cups chopped peanut butter cups (reserve 1/4 cup for sprinkling on the cooled cake)

### What You'll Do:

1. Preheat the oven to 350° F. Butter and flour (or better yet, use non-stick spray that contains both) a smooth Bundt cake pan.
2. In a small bowl, whisk together the flour, baking powder, baking soda and salt and set aside.
3. Using an electric mixer, beat the butter until light. This may take a few minutes. Be patient. Reduce the speed to low and gradually add the sugar. When all the sugar has been added, raise the speed to medium-high and beat the mixture until fluffy. Beat in the eggs, one at a time. Add the vanilla.
4. On low speed, add half the flour mixture alternately with the banana mixture. Add the other half of the flour alternately with the sour cream. Stop the mixer just after the last addition. You do not want to over-mix this. Rubbery cake is not so nice. Even with icing and peanut butter cups in it.
5. Fold in 1 1/2 cups of the peanut butter cups and when just blended, carefully spoon the batter into the Bundt pan.
6. Bake for 45-55 minutes, depending upon your oven. A toothpick stuck in the center of the cake should come out clean. Let cool on a rack for 10-15 minutes. Loosen the edges with a knife before attempting to invert the cake.

7. While the cake is cooling, eat a few of the remaining peanut butter cups you have sitting on the counter, and make the chocolate fudge frosting below:

### **Very Fudgy Frosting**

#### **What You'll Need:**

- 4 ounces (113 grams) butter, softened
- 3/4 cup (85 grams) confectioners' sugar, sifted
- 1/2 cup + 2 tablespoons (52.5 grams) cocoa powder
- 1 tablespoon vanilla extract
- 1-2 tablespoon milk

#### **What You'll Do:**

1. Beat the butter until soft and creamy. Add the sugar, and cocoa and vanilla and mix well. The mixture will get sludgy looking. Add 1 tablespoon of milk, blend and add more if necessary to achieve a creamy, frosting-like consistency.
2. Spread the frosting on the cooled cake and decorate with chopped peanut butter cups.