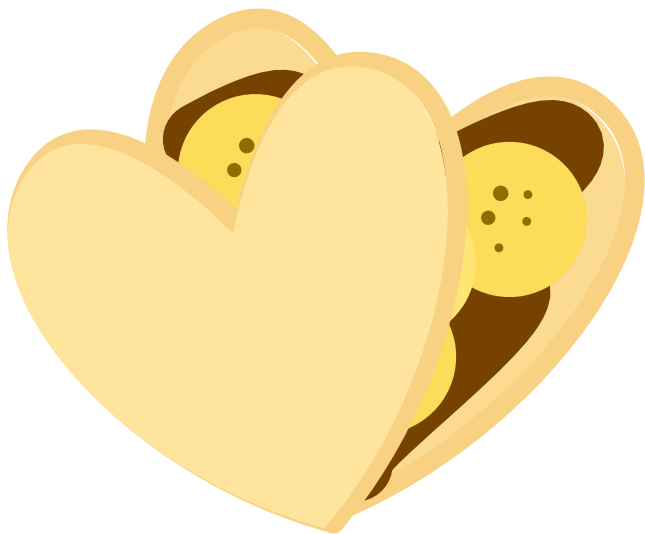


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# POUND CAKE

with DARK CHOCOLATE PEANUT BUTTER  
& BROWN SUGAR CARAMELIZED BANANAS

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## **FOR THE LOAFS /**

3 ½ cups all purpose flour, sifted  
1 tsp. baking powder  
1 cup butter, room temperature  
8 oz. cream cheese, room temperature

3 cups sugar  
1 tsp. vanilla  
6 eggs, room temperature  
1 cup milk, room temperature

- 1 / Preheat oven to 325° F.
- 2 / Sift flour and baking powder in a medium bowl and set aside.
- 3 / Using a mixer, cream butter, cream cheese and sugar for about 6 minutes.
- 4 / Add eggs one at a time, mixing well after each addition.
- 5 / Add vanilla and milk until combined.
- 6 / Add flour mixture in 3 batches and mix until well combined.
- 7 / Pour into two greased and floured 9 X 5 loaf pans. Bake for about 60 minutes or until toothpick inserted in the center of the loaf comes out clean.

## **\* ADDITIONAL NOTES /**

This recipe was borrowed from Bakerella.com. The directions above are from the original recipe. My recipe filled three 3 ½" x 8 ½" loaf pans. I also needed to bake for 80 minutes, rotating at about 40 minutes.

## **ASSEMBLY /**

¼ cup brown sugar  
2 bananas  
butter  
heart cookie cutter  
Peanut Butter & Co. Dark Chocolate Dreams peanut Butter (Nutella or another chocolate spread can be substituted)

- 1 / Slice the bananas into rounds. Heat a pan on low and spray with baking spray or coat with butter.
  - 2 / Lay the banana slices on the heated frying pan, and toss the brown sugar on top.
  - 3 / After about 3-5 minutes when the bananas begin to soften, flip them over and cook the other side for another 3-5 minutes. Remove from heat.
  - 4 / Slice the cooled loaf into ¼ inch thick slices.
  - 5 / Lay the slices flat. Using the heart cookie cutter cut out the shape and disregard (or snack on) the scraps.
  - 6 / Spread the Dark Chocolate Dreams Peanut Butter a heart cut out and lay bananas on the peanut butter.
  - 7 / Spread a small layer of peanut butter on another heart cut out and place it downward on the heart containing the bananas. Repeat until all your hearts are used up.
  - 8 / Lightly butter the pan again, and place the heart sandwiches on the heated surface. Cook for about 5 minutes on low, until they are a golden brown, then flip and cook the other side.
- Serve warm.