

## INGREDIENTS

### For the caramel:

Volume (US)	Weight (g)	Ingredient
¼ c	60	unsalted butter
⅓ c	40	light brown sugar
4 units	600	Bananas sliced lengthwise
¼ tsp	2	kosher salt

### For Cake

Volume (US)	Weight (g)	Ingredient
	195	AP flour
	35	Almond Meal
1-½ tsp	14	baking powder
¾ tsp	4	kosher salt
½ c	100	grapeseed oil
1 c	225	granulated sugar
2 tsp	9	pure vanilla extract
1 (large)	53	egg
1 (large)	16	egg yolk
1 c	230	coconut milk



## TORCHED BANANA CAKE

### DIRECTIONS:

1. Place the oven rack in the center of your oven and preheat the oven to 350° f. Place your springform pan over a baking sheet to catch any drips that occur from the baking process. Lightly coat the springform pan with cooking spray or melted butter.
2. Melt butter in a medium saucepan over medium heat until it begins to bubble and is completely liquid (about 2-3 minutes). Pour in brown sugar and salt. Cook until dissolved, stirring occasionally for about 2 to 3 minutes. Remove from heat and add to springform pan.

# Selena + DeVONN FRANCIS

EPISODE 3



## Banana Cake continued:

3. Starting with the largest banana slice, press the bananas cut side down into the caramel, arranging them all facing the same direction. You may need to cut the banana into quarters or a bit smaller to fill in the gaps of the pan. Set this aside.
4. Mix and sift together all purpose flour, almond meal, baking powder, kosher salt in a medium-sized bowl. Then combine grapeseed oil, sugar, vanilla extract, egg, egg yolk, and coconut milk, whisking together until smooth and homogenous.
5. Slowly pour the dry ingredients into the wet and whisk together until only a few small lumps remain. Pour mixture over the banana “floor” that you have created and smooth evenly.
6. Bake for 35 to 40 minutes, rotating the pan at the halfway point. Let cool for about 15-20 minutes. Tap the sides of the springform to release any air bubbles that may be trapped underneath for about 30-45 seconds. Release from the springform and flip the cake over onto a metal cooling rack or flame-resistant cutting board. Slowly lift the cake springform bottom from the layer of bananas and caramel using an offset spatula or paring knife.
7. Working in light even layers, sprinkle granulated sugar over the top and brulee with torch. Be sure to not hold the flame too close to the top for too long or else it will begin to blacken. You’re looking for a glassy brown layer to cover the entirety of the banana. Finish with flaky salt!