



## ANCHO CHILE FUDGE CAKE WITH CHOCOLATE BANANA FROSTING

ANCHO CHILES are dried deep reddish brown chile pepper about 3 inches wide and 4 inches long with a sweet hot flavor. When fresh they are referred to as poblanos. Anchos are flat, wrinkled, and heart shaped. The ancho is the sweetest of the dried chiles; and is most commonly used in authentic Mexican cooking and is a staple in red chili and tamales.

1 ½ c. milk (divided)

1 ⅔ c. sugar (divided)

3 eggs

¼ c. ancho chile paste (See below)

3 oz. (3 squares) unsweetened **chocolate**, chopped

½ c. butter

1 tsp. vanilla extract

1 ¾ c. flour

1 tsp. baking soda

½ tsp. salt

Preheat oven to 350° F. Combine ½ cup milk, 2/3 cup sugar, 1 egg, ancho paste and chopped chocolate in a saucepan. Cook and stir over low heat just until chocolate melts. Set aside. Combine butter with remaining sugar and vanilla; beat until fluffy, about 2 minutes. Beat in remaining eggs, one at a time, beating well after each addition. Add chocolate-chile mixture, beating until smooth. Pour batter into 2 greased 9 inch cake pans, tapping several times until air holes come to surface. Bake 30 minutes.

**Paste:** To make ancho chile paste, remove stems and seeds from 4 ancho chiles. Cover chiles with water and simmer over low heat until soft. Drain and place in food processor or blender and puree into paste.

### Chocolate-Banana Frosting

1 ripe banana peeled, cut into chunks

1 c. butter

1 T. vanilla

½ c. unsweetened cocoa

1 ½-2 lbs. Confectioners' sugar

Combine banana, butter and vanilla in mixing bowl. Beat in cocoa powder until well blended, scraping bowl frequently. Beat in confectioners sugar, a little at a time, until spreading consistency.

