

## Frida Kahlo's Birthday Cake

$\frac{3}{4}$  cup softened butter  
1  $\frac{1}{2}$  cups white sugar  
3 eggs  
1 t. vanilla  
1 cup sour cream  
2  $\frac{1}{2}$  cups all-purpose flour  
1 t. baking soda  
1 t. baking powder  
 $\frac{1}{2}$  cup chopped walnuts  
1 T. ground cinnamon  
 $\frac{1}{4}$  cup white sugar

Beat butter and sugar until light and fluffy. Add eggs one at a time. Add vanilla. In a separate bowl combine flour, baking soda, and baking powder. Combine well with a wire whisk. Add flour mixture alternately with the sour cream to the batter, mixing until just incorporated – do not overmix. Fold in walnuts and distribute evenly in the batter. Pour half the batter into a greased and floured 10 inch Bundt pan.

Mix the  $\frac{1}{4}$  cup sugar with the cinnamon.

Sprinkle cinnamon mixture over the batter in the pan and drop the remaining batter in heaping spoonfuls over the cinnamon filling, covering the cinnamon as much as possible. Bake in preheated 400 degree oven for 8 minutes, then lower temperature to 350 degrees. Bake for 40 minutes more or until a tester comes out clean. Let cool in pan for ten minutes, then remove from pan to a wire rack to cool completely.

Prepare a Ganache frosting: Heat one cup of heavy whipping cream on the stove until just barely simmering. Remove from heat and add one cup of high quality chocolate chips (The Core Ensemble uses Ghirardelli). Let sit for 5 minutes and stir to blend. Add cayenne pepper (1 – 3 teaspoons. Start with one teaspoon, then ramp it up to suit your taste.) Let cool to spreading consistency. Drape Ganache seductively over the Bundt Cake. Decorate with images of Frida, the Mexican flag (as pictured), or even fresh chili peppers.

We think Frida would love this.