



COCO-BANANA DESSERTS | Food editor Jennifer Bain gets in touch with her inner Gilligan and scouts for desserts inspired by coconut and banana flavours

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DUFFLET PASTRIES (\$21/6-INCH CAKE)

Duff stuff

DISH DECONSTRUCTION: The Banana Cream Layer Cake starts with a cake made from puréed bananas, buttermilk, sugar, flour, eggs and butter. The baked and cooled layers are halved to make four, and filled with banana butter frosting (made from bananas, icing sugar and butter) and sliced fresh bananas. On top: toasted, sliced coconut. (A nine-inch cake costs \$36.)

TASTING NOTES: Full-on banana flavour.

OFFICIAL WORD: "It's a standard that we've made for many years — it has a following," reports owner Dufflet Rosenberg. "There are people who just love it. It's their cake."

THE SCENE: If you feel like you've known and loved Dufflet goodies forever, it's likely because the company is celebrating its 30th (!!!) anniversary. Since its banana and coconut cream tarts have been retired (alas, their shelf life was too short), this cake fills the void. It's best eaten at room temperature. The downtown shop doubles as a café, as does the uptown branch at 2638 Yonge St. (north of Eglinton Ave.).

*Dufflet Pastries, 787 Queen St. W. (east of Niagara St.), 416-504-2870, <http://www.dufflet.com>.
Open: Monday to Saturday, 10 a.m. to 7 p.m.; Sunday, noon to 6.*