Banana Split Cupcakes

1 1/2 cups cake flour

3/4 teaspoon baking soda

1/4 teaspoon salt

1 banana

2 Tablespoons sour cream

3/4 cup brown sugar

1/2 cup butter

1 egg

1/2 teaspoon vanilla

1/2 teaspoon lemon zest

Sift together flour, baking soda and salt. Use a fork to mash banana and sour cream. Beat butter and brown sugar until fluffy. Add egg, vanilla and lemon zest. Add flour mixture. Fold in banana mixture. Divide batter among 12 muffin cups and bake 18 minutes at 350.

Ganache

1 cup heavy cream

1 tablespoon light corn syrup

pinch salt

8 ounces semisweet chocolate

In saucepan, combine cream, corn syrup and salt. Bring to a simmer. Remove from heat, add chocolate. Let stand 5 minutes. Stir until chocolate is completely melted. Cool to room temperature. Spread over cupcakes.