

The Ultimate Brown Butter Banana Cake - Deeply Flavorful and Incredibly Soft

This cake stands out for several reasons:



OVEN
350°F

TIME
15 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1/2 cup unsalted butter
- 1 cup brown sugar
- 2 ripe bananas, mashed
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup buttermilk

DIRECTIONS

1. Preheat your oven to 350°F (175°C) and grease a 9-inch round cake pan.
2. In a saucepan over medium heat, melt the butter. Continue cooking until it turns golden brown and smells nutty, about 5-7 minutes. Remove from heat and let it cool slightly.
3. In a large mixing bowl, combine the brown sugar and mashed bananas. Stir in the brown butter, eggs, and vanilla extract until well combined.
4. In another bowl, whisk together the flour, baking soda, and salt. Gradually add the dry ingredients to the wet mixture, alternating with the buttermilk, and mix until just combined.
5. Pour the batter into the prepared cake pan and smooth the top. Bake for 40-45 minutes, or until a toothpick inserted in the center comes out clean.
6. Allow the cake to cool in the pan for 10 minutes before transferring it to a wire rack to cool completely.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-ultimate-brown-butter-banana-cake-deeply-flavorful-and-incredibly-soft/>