

## This Upside-Down Banana Cake Will Change the Way You Bake Bananas

? Upside-Down Banana Cake Recipe



OVEN  
**350°F**

TIME  
**3 min**

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### INGREDIENTS

For the Topping:

... cup unsalted butter

% cup brown sugar

2-3 ripe bananas, sliced

For the Cake Batter:

1% cups all-purpose flour

1 tsp baking powder

% tsp baking soda

... tsp salt

% cup unsalted butter, softened

2/3 cup granulated sugar

2 large eggs

1/3 cup plain yogurt or sour cream

1 tsp vanilla extract

... cup milk

1 ripe banana, mashed

### DIRECTIONS

1. Preheat Oven: Preheat to 350°F (175°C). Grease a 9-inch round cake pan.
2. Make the Topping: Melt ... cup butter and stir in brown sugar. Pour mixture into the bottom of the cake pan. Arrange banana slices evenly over the sugar mixture.
3. Prepare the Dry Ingredients: In a medium bowl, whisk together flour, baking powder, baking soda, and salt.
4. Cream Butter and Sugar: In a large bowl, beat softened butter and sugar until light and fluffy, about 2-3 minutes.
5. Add Wet Ingredients: Add eggs one at a time, beating well after each. Mix in mashed banana, yogurt, vanilla, and milk.
6. Combine: Gradually add dry ingredients to the wet mixture. Mix just until combined-don't overbeat.
7. Assemble and Bake: Pour the batter gently over the banana topping and smooth the top. Bake for 35-40 minutes, or until a toothpick inserted in the center comes out clean.
8. Cool and Flip: Let the cake cool in the pan for 10 minutes, then carefully invert onto a plate. Let rest another 5 minutes before removing the pan.

### TIPS FOR SUCCESS

Use ripe bananas -the browner the peel, the better the flavor and caramelization.

Don't rush the flip -let the cake sit briefly after baking to firm up.

Serve warm with a scoop of vanilla ice cream or whipped cream for an extra indulgence.

Use plant-based yogurt and milk, and vegan butter substitutes. ?

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

Original recipe: <https://chefmaniac.com/this-upside-down-banana-cake-will-change-the-way-you-bake-bananas/>