

## Banana Pudding Pound Cake - A Southern Classic with a Twist

Where Creamy Banana Pudding Meets Moist, Buttery Cake



**OVEN**  
**325°F**

**TIME**  
**4 min**

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### INGREDIENTS

For the Pound Cake:

- 1 cup (2 sticks) unsalted butter, softened
- 2 cups granulated sugar
- 4 large eggs
- 1 tablespoon vanilla extract
- 3 ripe bananas, mashed
- $\frac{1}{2}$  cup sour cream
- 3 cups all-purpose flour
- 1 teaspoon baking powder
- $\frac{1}{2}$  teaspoon baking soda
- $\frac{1}{2}$  teaspoon salt

For the Vanilla Pudding Drizzle:

- 1 (3.4 oz) box instant vanilla pudding mix
- 1 cup cold milk
- $\frac{1}{2}$  cup sweetened condensed milk

For the Topping:

- 1 ripe banana, sliced
- $\frac{1}{2}$  cup crushed vanilla wafers

### DIRECTIONS

- 1.** Preheat and Prepare: Preheat oven to 325°F (163°C). Grease and flour a Bundt pan well.
- 2.** Make the Cake Batter: In a large bowl, beat butter and sugar together until light and fluffy (about 3-4 minutes). Add eggs one at a time, mixing after each. Stir in vanilla, mashed bananas, and sour cream.
- 3.** In a separate bowl, whisk together flour, baking powder, baking soda, and salt. Gradually mix the dry ingredients into the wet mixture until just combined-don't overmix.
- 4.** Bake the Cake: Pour batter into the prepared Bundt pan. Bake for 60-70 minutes, or until a toothpick inserted comes out clean. Let the cake cool in the pan for 10 minutes, then invert onto a wire rack and cool completely.
- 5.** Make the Vanilla Pudding Drizzle: In a bowl, whisk together the instant pudding mix, cold milk, and sweetened condensed milk until smooth and slightly thickened (about 5 minutes). Chill if desired.
- 6.** Assemble the Cake: Once the cake is completely cooled, drizzle the vanilla pudding generously over the top.
- 7.** Garnish and Serve: Top with banana slices and a generous sprinkle of crushed vanilla wafers for the ultimate banana pudding flair.

### TIPS FOR SUCCESS

Use ripe bananas for max flavor and sweetness.

Don't overmix the batter after adding flour to keep the cake tender.

Cool completely before adding the pudding drizzle or it will slide right off.

Fresh bananas on top should be added right before serving to avoid browning. ?

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

Original recipe: <https://chefmaniac.com/banana-pudding-pound-cake-a-southern-classic-with-a-twist/>