

Choco-Banana Dream Layers - The Ultimate Cake for Dessert Lovers

Choco-Banana Dream Layers: A Rich and Creamy Dessert Fantasy



OVEN
350°F

TIME
10 min

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INGREDIENTS

- 1 ¾ cups all-purpose flour
- 2 cups granulated sugar
- ¾ cup unsweetened cocoa powder
- 1 ½ tsp baking powder
- 1 ½ tsp baking soda
- 1 tsp salt
- 2 large eggs
- 1 cup whole milk
- ½ cup vegetable oil
- 2 tsp vanilla extract
- 1 cup boiling water
- 2 ripe bananas, mashed
- 8 oz cream cheese, softened
- ½ cup unsalted butter, softened
- 1 ½ cups powdered sugar
- 1 tsp vanilla extract
- 1 cup heavy whipping cream

Sliced bananas
Chocolate shavings

Substitutions & Notes:

Bananas: Use very ripe bananas for maximum sweetness and smooth texture.

Cocoa powder: Go for Dutch-processed for a deeper chocolate flavor.

Cream cheese: Can be swapped for mascarpone for a milder filling.

Oil: Canola or even melted coconut oil can work in place of vegetable oil.

Instructions:

1. Preheat oven and prepare pans:
2. Make the chocolate cake batter:
3. Bake the cakes:
4. Prepare banana cream filling:
5. Assemble the cake:
6. Garnish and chill:

Tips for Success:

Use room-temperature ingredients for a smoother batter and filling.

Whip the cream separately for a lighter, airier banana filling.

Freeze the cake layers for 15 minutes before frosting to prevent crumbs.

DIRECTIONS

1. Preheat oven and prepare pans: Preheat your oven to 350°F (175°C). Grease and flour two 9-inch round cake pans.? Duration: 10 minutes
2. Make the chocolate cake batter: In a large mixing bowl, whisk together the flour, sugar, cocoa, baking powder, baking soda, and salt. Add eggs, milk, oil, and vanilla extract. Beat for 2 minutes on medium speed. Stir in boiling water last-the batter will be thin, and that's okay.? Duration: 10 minutes
3. Bake the cakes: Divide the batter evenly between the two pans. Bake for 30-35 minutes or until a toothpick inserted in the center comes out clean. Let cool completely on wire racks.? Duration: 35 minutes + 30 minutes cooling
4. Prepare banana cream filling: In a bowl, beat cream cheese and butter until smooth. Mix in powdered sugar and vanilla. Fold in mashed bananas. In a separate bowl, whip the heavy cream to stiff peaks, then gently fold it into the banana mixture.? Duration: 15 minutes
5. Assemble the cake: Place one cake layer on your serving plate. Spread half the banana cream evenly on top. Add the second cake layer and spread the remaining filling on the top and sides.? Duration: 10 minutes
6. Garnish and chill: Top with sliced bananas and chocolate shavings. Refrigerate for at least 1 hour before serving to let the layers set.? Duration: 1 hour chilling
7. Tips for Success: Use room-temperature ingredients for a smoother batter and filling.

8. Whip the cream separately for a lighter, airier banana filling.
9. Freeze the cake layers for 15 minutes before frosting to prevent crumbs.
10. Serving Suggestions: Pair this dreamy dessert with a coffee, hot cocoa, or even something playful like this Brownie Batter Dip for a double-chocolate dessert table.
11. For a banana-forward celebration, try this : Big Family Banana Pudding alongside it.
12. Storage Tips: Fridge: Store the cake in an airtight container for up to 4 days.
13. Freezer: Freeze individual slices wrapped in plastic and foil for up to 2 months.
14. Tip: Add fresh banana garnish only before serving to prevent browning.
15. More Recipes You'll Love: This Crockpot Nacho Dip - savory and cheesy to balance out the sweetness.
16. These : Sheet Pan Quesadillas - a crowd-pleasing dinner before dessert.
17. This 3-: Ingredient Egg Wrap - for a simple breakfast before your baking adventure.
18. Final Thoughts: If you've never tried chocolate and banana in cake form, Choco-Banana Dream Layers will win you over on the first bite. Moist, creamy, and completely dreamy-this is the dessert to bookmark and bake on repeat. Let me know how it turned out and tag your recreations!

SWAPS & NOTES

The chocolate cake is rich without being too heavy, and the banana cream filling is light and luxurious, with just the right amount of sweetness.

It feels indulgent but isn't overly complicated to make.

It's the kind of dessert that looks impressive and tastes even better.

Cocoa powder: Go for Dutch-processed for a deeper chocolate flavor.

TIPS FOR SUCCESS

Use room-temperature ingredients for a smoother batter and filling.

Whip the cream separately for a lighter, airier banana filling.

Freeze the cake layers for 15 minutes before frosting to prevent crumbs.

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

Original recipe: <https://chefmaniac.com/choco-banana-dream-layers-the-ultimate-cake-for-dessert-lovers/>