

Banana Bread Cake with Cream Cheese Frosting: A Soft, Moist, and Irresistible Dessert

Banana Bread Cake with Cream Cheese Frosting



OVEN
350°F

TIME
15 min

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INGREDIENTS

For the Cake:

$\frac{1}{2}$ cup (1 stick) butter, softened

1 $\frac{1}{2}$ cups granulated sugar

2 large eggs

1 cup sour cream

1 teaspoon vanilla extract

2 cups all-purpose flour

1 teaspoon baking soda

... teaspoon salt

1 cup mashed ripe bananas (about 2-3 bananas)

For the Cream Cheese Frosting:

8 oz cream cheese, softened

3 cups powdered sugar

1-2 tablespoons milk (as needed for consistency)

How to Make Banana Bread Cake (Step-by-Step):

1. Preheat the Oven and Prep the Pan:

2. Mix the Cake Batter:

3. Bake the Cake:

4. Make the Cream Cheese Frosting:

5. Frost and Serve!:

Pro Tips for the Best Banana Bread Cake:

Use extra ripe bananas - The darker and spottier the banana, the sweeter and more flavorful your cake will be.

Don't overmix the batter - Stir until the ingredients are just combined to keep the cake

light and fluffy.

Let the cake cool completely before frosting - If the cake is warm, the frosting will melt and become runny.

Chill the frosting for 10 minutes before spreading - This makes it easier to spread smoothly.

What to Serve with Banana Bread Cake:

A cup of hot coffee or tea - The slight bitterness of coffee balances the sweetness of the cake beautifully.

Fresh fruit on the side - Sliced strawberries or raspberries add a fresh, tangy contrast.

A drizzle of caramel sauce - If you love a little extra indulgence, this is a must!

FAQs (From My Kitchen to Yours):

A Cake Worth Baking Again and Again:

DIRECTIONS

1. **Preheat the Oven and Prep the Pan:** First, I preheat my oven to 350°F (175°C) and grease and flour a 9x13-inch baking pan. This step ensures the cake releases smoothly after baking.
2. **Mix the Cake Batter:** In a large mixing bowl, I cream together the softened butter and sugar until light and fluffy. This step is key for a tender cake! Next, I beat in the eggs one at a time, ensuring they're fully incorporated. Then, I mix in the sour cream and vanilla extract, which add moisture and enhance the cake's flavor.
3. In a separate bowl, I whisk together flour, baking soda, and salt. I gradually add the dry ingredients to the wet mixture, stirring gently until just combined-overmixing can lead to a dense cake.
4. Finally, I fold in the mashed bananas. The riper the bananas, the better-the natural sweetness and moisture from the bananas give this cake its signature taste and texture.
5. **Bake the Cake:** I pour the batter into my prepared pan and smooth the top. Then, it's off to the oven! The cake bakes for 25-30 minutes, or until a toothpick inserted into the center comes out clean. Once it's done, I let it cool completely before frosting-because no one wants a melty mess!
6. **Make the Cream Cheese Frosting:** While the cake cools, I get to work on the frosting. In a mixing bowl, I beat together the softened cream cheese and butter until smooth and creamy. Then, I stir in the vanilla extract before gradually adding the powdered sugar, one cup at a time. If the frosting is too thick, I add 1-2 tablespoons of milk to get it to a perfect

spreadable consistency.

7. Frost and Serve!: Once the cake is completely cool, I spread the cream cheese frosting evenly over the top. At this point, the cake looks absolutely divine, but if I want to make it extra special, I'll sprinkle chopped nuts (like walnuts or pecans) on top for added crunch.
8. Then, all that's left to do is slice into squares and enjoy!
9. Pro Tips for the Best Banana Bread Cake: Use extra ripe bananas - The darker and spottier the banana, the sweeter and more flavorful your cake will be.
10. Don't overmix the batter - Stir until the ingredients are just combined to keep the cake light and fluffy.
11. Let the cake cool completely before frosting - If the cake is warm, the frosting will melt and become runny.
12. Chill the frosting for 10 minutes before spreading - This makes it easier to spread smoothly.
13. What to Serve with Banana Bread Cake: This cake is amazing on its own, but if you want to pair it with something extra special, try:
 14. A cup of hot coffee or tea - The slight bitterness of coffee balances the sweetness of the cake beautifully.
 15. Fresh fruit on the side - Sliced strawberries or raspberries add a fresh, tangy contrast.
 16. A drizzle of caramel sauce - If you love a little extra indulgence, this is a must!
17. FAQs (From My Kitchen to Yours): Q: Can I make this cake ahead of time?A: Yes! You can bake the cake a day in advance and store it covered at room temperature. If frosted, store it in the fridge.
18. Q: Can I use Greek yogurt instead of sour cream?A: Absolutely! Greek yogurt works as a great substitute and keeps the cake just as moist.
19. Q: How do I store leftovers?A: Store the cake in an airtight container in the fridge for up to 5 days. Let it come to room temperature before serving.
20. Q: Can I freeze this cake?A: Yes! Freeze the unfrosted cake for up to 3 months. When ready to enjoy, thaw overnight in the fridge, frost, and serve.
21. A Cake Worth Baking Again and Again: This Banana Bread Cake with Cream Cheese Frosting is everything you love about banana bread but in a softer, fluffier, more decadent form. It's easy to make, incredibly moist, and topped with the dreamiest frosting. Whether you make it for a family gathering, a potluck, or just to satisfy your sweet tooth, this cake is guaranteed to be a hit.
22. Try it out, and let me know what you think! Do you like adding extra toppings? Did you try a new twist? I'd love to hear how you made this cake your own. Happy baking!

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

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