

## This Banana Bread Cake is Soft, Sweet, and Topped with the Best Cream Cheese Frosting

If you love banana bread but want something a little more indulgent, this



**OVEN**  
**350°F**

**TIME**  
**15 mins**

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**SAVE**  
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### INGREDIENTS

For the Cake:

2 cups all-purpose flour

1 tsp baking soda

$\frac{1}{2}$  tsp salt

$\frac{1}{2}$  tsp cinnamon

$\frac{1}{2}$  cup unsalted butter, melted

1 cup brown sugar

2 large eggs

1 tsp vanilla extract

$\frac{1}{2}$  cup sour cream (or Greek yogurt)

3 ripe bananas, mashed

For the Cream Cheese Frosting:

8 oz cream cheese, softened

$\frac{1}{2}$  cup unsalted butter, softened

3 cups powdered sugar

1 tbsp milk (if needed for consistency)

Step-by-Step Instructions:

1. Preheat the Oven:

2. Mix the Dry Ingredients:

3. Prepare the Batter:

4. Combine Wet & Dry Ingredients:

5. Bake Until Golden:

6. Make the Cream Cheese Frosting:

7. Frost & Serve:

Best Ways to Serve Banana Bread Cake:

Drizzle with caramel sauce - A little extra indulgence never hurts!

Top with fresh banana slices - For a fresh, fruity touch.

Pair with a cup of coffee - The perfect cozy treat for a morning or afternoon break.

Add a sprinkle of toasted coconut - A tropical twist that pairs beautifully with banana.

My Tips for the Best Banana Bread Cake:

Use overripe bananas - The riper, the better!

Brown, spotty bananas bring out the best natural sweetness in the cake.

Don't overmix the batter - A light stir ensures a tender, fluffy texture. Overmixing can make the cake dense.

Let the cake cool completely - If you frost too soon, the frosting will melt!

Make it ahead - This cake actually tastes better the next day as the flavors develop.

Fun Variations & Add-Ins:

## DIRECTIONS

1. **Preheat the Oven:** Preheat your oven to 350°F (175°C). Grease a 9x13-inch baking dish with butter or non-stick spray.
2. **Mix the Dry Ingredients:** In a medium bowl, whisk together the flour, baking soda, salt, and cinnamon. Set aside.
3. **Prepare the Batter:** In a large mixing bowl, whisk together the melted butter and brown sugar until smooth. Add the eggs, vanilla extract, and sour cream, stirring until fully combined.
4. **Fold in the mashed bananas,** mixing just until combined.
5. **Combine Wet & Dry Ingredients:** Gradually add the dry ingredients to the wet ingredients, stirring gently until just incorporated. Do not overmix-a few lumps are okay!
6. **Bake Until Golden:** Pour the batter into the prepared 9x13-inch baking dish and smooth the top. Bake for 25-30 minutes, or until a toothpick inserted in the center comes out clean.
7. **Allow the cake to cool completely before frosting.**
8. **Make the Cream Cheese Frosting:** While the cake cools, beat the softened cream cheese and butter together in a mixing bowl until smooth and creamy.
9. **Gradually add the powdered sugar,** followed by the vanilla extract. If the frosting is too thick, add 1 tbsp of milk to reach your desired consistency.
10. **Frost & Serve:** Spread the cream cheese frosting evenly over the cooled cake. For extra flavor, sprinkle with chopped walnuts or a dusting of cinnamon.

11. Slice, serve, and enjoy every moist, fluffy, and creamy bite!
12. Best Ways to Serve Banana Bread Cake: This cake is amazing on its own, but here are a few delicious ways to elevate your slice:
13. Drizzle with caramel sauce - A little extra indulgence never hurts!
14. Top with fresh banana slices - For a fresh, fruity touch.
15. Pair with a cup of coffee - The perfect cozy treat for a morning or afternoon break.
16. Add a sprinkle of toasted coconut - A tropical twist that pairs beautifully with banana.
17. My Tips for the Best Banana Bread Cake: Use overripe bananas - The riper, the better! Brown, spotty bananas bring out the best natural sweetness in the cake.
18. Don't overmix the batter - A light stir ensures a tender, fluffy texture. Overmixing can make the cake dense.
19. Let the cake cool completely - If you frost too soon, the frosting will melt!
20. Make it ahead - This cake actually tastes better the next day as the flavors develop.
21. Fun Variations & Add-Ins: Want to switch things up? Try these delicious variations:
22. Banana : Nut Cake - Add ½ cup chopped walnuts or pecans to the batter.
23. Chocolate : Chip Banana Cake - Stir in ½ cup chocolate chips for a sweet surprise.
24. Spiced : Banana Cake - Increase the cinnamon to 1 tsp and add a pinch of nutmeg.
25. Banana : Coconut Cake - Fold in ½ cup shredded coconut for a tropical twist.

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

Original recipe: <https://chefmaniac.com/this-banana-bread-cake-is-soft-sweet-and-topped-with-the-best-cream-cheese-frosting/>