

Moist Banana Cake with Cream Cheese Frosting

, ripe with brown speckles, yielding about 1 ... cups (330g) mashed banana



OVEN
350°F

TIME
25 to 35 min

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INGREDIENTS

3 medium bananas, ripe with brown speckles, yielding about 1 ... cups (330g) mashed banana
6 Tablespoons (85g) butter, melted and cooled slightly
1 ½ cups (195g) all-purpose flour, spooned and leveled
¼ cup (50g) granulated sugar
1 teaspoon baking soda
¼ teaspoon fine sea salt
¼ teaspoon ground cinnamon
3 Tablespoons (38g) brown sugar
2 Tablespoons vegetable oil
2 teaspoons vanilla extract
2 large eggs
¼ cup (55g) sour cream
4.5 ounces (128g) room temperature cream cheese (full-fat brick cream cheese recommended)
6 Tablespoons (85g) room temperature butter (unsalted preferred)
1 ½ cups (170g) powdered sugar, sifted if lumpy

Swaps and Notes:

Bananas: The riper the bananas (with plenty of brown speckles), the sweeter and more flavorful your cake will be. Avoid green or yellow bananas.

Butter: Use unsalted butter for the cake and frosting to control the salt content. Make sure it's melted for the cake batter, and softened (room temperature) for the frosting.

Flour: Spooning and leveling the flour (rather than

scooping) ensures you don't use too much, which can make the cake dry. Sifting for the frosting prevents lumps.

Sugar: Both granulated and brown sugar are used for a balanced sweetness and depth of flavor.

Spices: Cinnamon is a classic pairing with banana. A tiny pinch of nutmeg or allspice could also be added.

Vegetable Oil: A neutral-flavored oil like canola, sunflower, or avocado oil works best. It adds moisture without adding flavor.

Eggs & Sour Cream: Ensure both are at room temperature for a smooth, well-emulsified batter. Full-fat sour cream will give the richest, moistest result.

Cream Cheese Frosting: Use full-fat block cream cheese for the best texture and stability in the frosting. Whipped or spreadable cream cheese will not work.

DIRECTIONS

1. Making this delicious banana cake is straightforward, with clear steps for both the cake and the irresistible frosting.
2. **Preheat : Oven & Prep Pan:** Position a rack in the middle of your oven. Preheat the oven to 350°F (180°C). Grease and flour a 9x9-inch square baking pan generously. For easier removal, you can also line it with parchment paper, leaving an overhang on two sides to lift the cake out.
3. **Prepare : Dry Ingredients:** In a large bowl, whisk together the 1 ½ cups all-purpose flour, 1/4 cup granulated sugar, 1 teaspoon baking soda, 1/4 teaspoon fine sea salt, and 1/4 teaspoon ground cinnamon. Set this aside.
4. **Prepare : Wet Ingredients:** In a separate medium bowl, mash the 3 medium ripe bananas with a fork or potato masher until they are almost smooth, with just a few small lumps remaining. To this mashed banana, whisk in the 3 tablespoons brown sugar, 2 tablespoons vegetable oil, 2 teaspoons vanilla extract, 2 large eggs, and 1/4 cup sour cream. Whisk until thoroughly combined.
5. **Combine : Wet & Dry:** Add the mashed banana mixture and the slightly cooled melted butter to the bowl containing the dry ingredients. Whisk until everything is just combined and no streaks of dry flour remain. Be careful not to overmix the batter; overmixing can lead to a tough cake.
6. **Bake the : Cake:** Spread the batter evenly into the prepared 9x9-inch baking pan. Smooth the top with a spatula. Bake for 25 to 35 minutes. The cake is done when the top is springy when lightly pressed, and a wooden toothpick inserted into the center comes out clean or with a few moist crumbs attached.
7. **Cool the : Cake:** Remove the cake from the oven and let

it cool in the pan for 10 minutes. This allows it to set. Then, carefully transfer the cake out of the pan onto a wire rack (using the parchment paper overhang if you used it) to cool completely. The cake must be entirely cool before you frost it.

8. **Make the : Frosting:** While the cake cools, prepare the cream cheese frosting. In a large bowl, using a handheld electric mixer (or stand mixer), beat the 4.5 ounces room temperature cream cheese and 6 tablespoons room temperature butter at medium speed until the mixture is smooth and creamy, which should take about 1 minute.
9. **Add : Powdered Sugar:** Gradually beat in the 1 ½ cups powdered sugar, adding it a ¼ cup at a time, until it is fully combined. Continue to beat at medium speed for an additional 30 to 45 seconds until the frosting becomes light, fluffy, and spreadable.
10. **Frost & : Serve:** When the banana cake is completely cool to the touch, spread the cream cheese frosting generously over the top. You can swirl the frosting decoratively or smooth it out evenly. Use as much or as little frosting as you like! Slice and serve this delightful Banana Cake.

SWAPS & NOTES

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Original recipe: <https://chefmaniac.com/moist-banana-cake-with-cream-cheese-frosting/>

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