

Banana Pudding Pound Cake: A Decadent Twist on a Southern Classic

, why choose between them? This



OVEN
325°F

TIME
2-3 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 box (3.4 oz) instant vanilla pudding mix
- 1 cup cold milk
- $\frac{1}{2}$ cup sweetened condensed milk

For the Topping:

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

Step-by-Step Instructions:

1. Preheat & Prep:

2. Make the Cake Batter:

In a large mixing bowl, beat butter and sugar together until light and fluffy (about 2-3 minutes).

Add the eggs one at a time, beating after each addition.

Mix in vanilla extract, mashed bananas, and sour cream until smooth.

3. Combine Dry Ingredients:

In a separate bowl, whisk together: ? Flour?

Baking powder? Baking soda? Salt

Gradually mix the dry ingredients into the wet ingredients, stirring until just combined.

4. Bake to Perfection:

Pour the batter into the prepared Bundt pan, smoothing the top.

Bake for 60-70 minutes, or until a toothpick inserted in the center comes out clean.

Let the cake cool in the pan for 15 minutes, then transfer to a wire rack to cool completely.

5. Make the Vanilla Pudding Drizzle:

In a small bowl, whisk together: ? Instant vanilla pudding mix? Cold milk? Sweetened condensed milk

Let the mixture thicken for 5 minutes before using.

6. Assemble the Cake:

DIRECTIONS

1. **Preheat & Prep:** Preheat your oven to 325°F (163°C) and generously grease a Bundt pan with butter or nonstick spray.
2. **Make the Cake Batter:** In a large mixing bowl, beat butter and sugar together until light and fluffy (about 2-3 minutes).
3. **Add the eggs** one at a time, beating after each addition.
4. **Mix in vanilla extract, mashed bananas, and sour cream** until smooth.
5. ? **Pro Tip:** Overripe bananas work best—they add more natural sweetness and moisture to the cake.
6. **Combine Dry Ingredients:** In a separate bowl, whisk together: ? Flour? Baking powder? Baking soda? Salt
7. **Gradually mix the dry ingredients into the wet ingredients, stirring until just combined.**
8. ? **Tip:** Be careful not to overmix—the batter should be thick but smooth.
9. **Bake to Perfection:** Pour the batter into the prepared Bundt pan, smoothing the top.
10. **Bake for 60-70 minutes, or until a toothpick inserted in the center comes out clean.**
11. **Let the cake cool in the pan for 15 minutes, then transfer to a wire rack to cool completely.**
12. **Make the Vanilla Pudding Drizzle:** In a small bowl, whisk together: ? Instant vanilla pudding mix? Cold milk? Sweetened condensed milk
13. **Let the mixture thicken for 5 minutes before using.**
14. ? **Want a thicker drizzle?** Add a little less milk or

let it sit longer.

15. Assemble the Cake: Drizzle the pudding mixture over the cooled cake.
16. Top with banana slices and crushed vanilla wafers for extra crunch and flavor.
17. ? Tip: For best results, add fresh bananas right before serving to prevent browning.
18. Pro Tips for the Best Banana Pudding Pound Cake: ?
Use Very Ripe Bananas - The riper, the better! They bring extra sweetness and moisture. ? Mash Bananas Well - A smoother texture helps the cake bake evenly. ? Use Real Butter - It enhances the richness and flavor of the pound cake. ? Don't Skip the Sour Cream - It keeps the cake moist and tender. ? Make Ahead Friendly - Bake the cake a day ahead and store at room temperature before adding the pudding drizzle.
19. Fun Variations to Try: Chocolate Banana Pound Cake - Add ½ cup mini chocolate chips to the batter.
20. Nutty : Banana Cake - Mix in ½ cup chopped pecans or walnuts for extra texture.
21. Cream : Cheese Glaze - Swap the pudding drizzle for a cream cheese frosting.
22. Caramel : Banana Cake - Drizzle with caramel sauce for an extra indulgent twist.
23. What to Serve with Banana Pudding Pound Cake: ?
With Ice Cream - Vanilla or caramel ice cream makes it even better. ? With Coffee or Tea - A slice pairs perfectly with a hot cup. ? With Extra Bananas - Serve with sliced bananas on the side for more freshness.
24. FAQs: Q: Can I make this cake ahead of time?A: Yes! Bake the cake a day in advance, but wait to add the pudding drizzle until just before serving.
25. Q: How do I store leftovers?A: Store in an airtight container in the fridge for up to 3 days.

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