

Easy Banana Cream Cheese Cobbler (Perfect for Overripe Bananas!)

Banana Cream Cheese Cobbler - Comfort Food in Every Bite



OVEN
350°F

TIME
55 min

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INGREDIENTS

- 3-4 ripe bananas (sliced)
- 8 oz cream cheese (softened and cubed)
- $\frac{1}{2}$ cup unsalted butter (melted)
- 1 cup granulated sugar
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon vanilla extract
- $\frac{1}{2}$ cup milk
- $\frac{1}{2}$ teaspoon ground cinnamon (optional)

DIRECTIONS

- 1. Preheat and Prep:** Preheat oven to 350°F. Grease a 9x13 baking dish.
- 2. Layer the Bananas:** Arrange sliced bananas evenly across the bottom of the dish.
- 3. Add Cream Cheese:** Scatter cubed cream cheese over the bananas.
- 4. Mix the Batter:** In a bowl, whisk flour, sugar, baking powder, salt, and cinnamon (if using). Stir in milk, melted butter, and vanilla until smooth.
- 5. Pour and Don't Stir:** Pour batter evenly over the bananas and cream cheese. Do not stir-this helps create the cobbler texture.
- 6. Bake:** Bake for 45-55 minutes until golden brown and bubbly.
- 7. Cool Slightly:** Let cool for 10-15 minutes before serving.

SWAPS & NOTES

Brown sugar swap: Replace half the sugar with brown sugar for deeper flavor.

Add crunch: Sprinkle chopped pecans or walnuts on top.

Extra banana flavor: Mash one banana into the batter.

Chocolate twist: Add mini chocolate chips for a dessert that tastes like banana cheesecake brownies.

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

Original recipe: <https://chefmaniac.com/easy-banana-cream-cheese-cobbler-perfect-for-overripe-bananas/>