

Heavenly Banana Walnut Cream Cake Recipe for the Ultimate Comfort Dessert

Heavenly Banana Walnut Cream Cake Recipe



OVEN
350°F

TIME
30 to 38 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Cake:

- 2 to 3 ripe bananas, mashed
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 cup unsalted butter, softened
- 3/4 cup granulated sugar
- 1/2 cup brown sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1/2 cup sour cream or plain Greek yogurt
- 3/4 cup chopped walnuts

For the Cream Topping or Frosting:

- 8 ounces cream cheese, softened
- 2 to 3 cups powdered sugar
- 2 to 3 tablespoons heavy cream or milk
- Extra chopped walnuts for garnish

DIRECTIONS

1. Preheat the oven: Set your oven to 350°F and grease a 9x13-inch baking dish or two round cake pans.
2. Mix dry ingredients: In a medium bowl, whisk together the flour, baking soda, salt, and cinnamon.
3. Cream the butter and sugars: In a large bowl, beat the softened butter, granulated sugar, and brown sugar until light and fluffy.
4. Add wet ingredients: Beat in the eggs one at a time, then mix in the vanilla, mashed bananas, and sour cream.
5. Combine: Gradually add the dry ingredients to the wet ingredients and mix until just combined.
6. Fold in walnuts: Stir in the chopped walnuts gently.
7. Bake: Pour the batter into the prepared pan and bake for 30 to 38 minutes, or until a toothpick inserted in the center comes out clean.
8. Cool completely: Let the cake cool before frosting.
9. Make the frosting: Beat the cream cheese and butter until smooth. Add powdered sugar, vanilla, and enough cream or milk to reach a spreadable consistency.
10. Frost and garnish: Spread the frosting over the cooled cake and top with extra chopped walnuts.

SWAPS & NOTES

Bananas: Very ripe bananas are best because they add more sweetness and moisture.

Walnuts: Pecans can work if you want a slightly different nutty flavor.

Sour cream: Greek yogurt is a great substitute and still gives the cake a tender crumb.

Frosting: You can keep it simple with whipped topping, but cream cheese frosting makes it richer and more bakery-style.

TIPS FOR SUCCESS

The most important tip for this cake is to use ripe bananas.

The darker and softer they are, the better the flavor will be.

Bananas that are heavily speckled or nearly all brown give the cake that deep sweetness that makes banana desserts so good.

Another key is not to overmix the batter.

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

Original recipe: <https://chefmaniac.com/heavenly-banana-walnut-cream-cake-recipe-for-the-ultimate-comfort-dessert/>