

Soft and Moist Banana Cake Recipe for Any Occasion

It is simple, dependable, and exactly the kind of recipe worth baking on repeat.



OVEN
350°F

TIME
25 to 35 min

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INGREDIENTS

For the cake:

- 3 medium ripe bananas, about 1 1/4 cups mashed
- 6 tablespoons butter, melted and cooled slightly
- 1 1/2 cups all-purpose flour
- 1/4 cup granulated sugar
- 1 teaspoon baking soda
- 1/4 teaspoon fine sea salt
- 1/4 teaspoon ground cinnamon
- 3 tablespoons brown sugar
- 2 tablespoons vegetable oil
- 2 teaspoons vanilla extract
- 2 large eggs
- 1/4 cup sour cream

For the cream cheese frosting:

- 4.5 ounces cream cheese, room temperature
- 6 tablespoons butter, room temperature
- 1 1/2 cups powdered sugar, sifted if lumpy

DIRECTIONS

1. Preheat the oven: Position a rack in the middle of the oven and preheat it to 350°F (180°C). Grease a 9x9-inch square baking pan, or line it with parchment paper for easier removal.
2. Mix the dry ingredients: In a large bowl, whisk together the flour, granulated sugar, baking soda, salt, and cinnamon.
3. Mix the banana mixture: In a separate bowl, mash the bananas until almost smooth. Whisk in the brown sugar, vegetable oil, vanilla extract, eggs, and sour cream until combined.
4. Combine the batter: Add the banana mixture and the melted butter to the bowl with the dry ingredients. Whisk until just combined.
5. Bake: Spread the batter into the prepared pan and smooth the top. Bake for 25 to 35 minutes, or until the top is springy when lightly pressed and the center is fully set.
6. Cool the cake: Remove the cake from the oven and let it cool in the pan for about 10 minutes. Then carefully transfer it to a wire rack and cool completely before frosting.
7. Make the frosting: In a large bowl, beat the cream cheese and butter with a handheld mixer on medium speed until smooth and creamy, about 1 minute.
8. Add the powdered sugar a little at a time, beating until combined. Continue beating on medium speed for 30 to 45 seconds until the frosting is light and fluffy.
9. Frost and serve: Once the banana cake is completely cool, spread the cream cheese frosting over the top in

swirls. Use as much as you like, then slice and serve.

SWAPS & NOTES

The bananas should be ripe with plenty of brown speckles for the best sweetness and flavor.

The riper they are, the better the cake will taste.

Sour cream helps create a moist, tender crumb.

Full-fat Greek yogurt can work in a pinch, but sour cream gives the best texture and richness.

TIPS FOR SUCCESS

Do not overmix the batter once the wet and dry ingredients are combined.

Mixing just until everything comes together helps keep the cake soft and tender.

Make sure the melted butter has cooled slightly before adding it so it does not affect the eggs or sour cream.

Let the cake cool completely before frosting.

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

Original recipe: <https://chefmaniac.com/soft-and-moist-banana-cake-recipe-for-any-occasion/>