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Philly Steak Cheese Fries

Introduction

Indulge in the delightful layers of a Banana Pecan Caramel Layer Cake, where moist banana

cake meets rich caramel frosting, topped with crunchy pecans. This cake is perfect for any occasion, offering a delightful blend of flavors that can easily steal the spotlight at gatherings or celebrations.

Detailed Ingredients with measures

For the Cake:

- 3 cups all-purpose flour
- 1 ½ teaspoons baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 cup unsalted butter, softened
- 1 ½ cups granulated sugar
- 1 cup brown sugar, packed
- 3 large eggs
- 2 teaspoons vanilla extract
- 1 ½ cups mashed ripe bananas (about 3 large bananas)
- 1 cup buttermilk
- 1 cup chopped pecans

For the Caramel Frosting:

- 1 cup unsalted butter
- 2 cups packed light brown sugar
- ½ cup heavy cream
- 4 cups powdered sugar, sifted
- 2 teaspoons vanilla extract
- 1 cup chopped pecans (for garnish)

Prep Time

30 minutes

Cook Time, Total Time, Yield

Cook Time: 30 minutes | Total Time: 1 hour 30 minutes | Yield: 12 servings

Now, let's dive into creating this scrumptious Banana Pecan Caramel Layer Cake that will surely impress friends and family alike! Enjoy the process, and don't forget to savor each slice!



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Detailed Directions and Instructions

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