



Heavenly Banana Walnut Cream Cake

## Introduction

Heavenly Banana Walnut Cream Cake is a delightful dessert that combines the rich flavors of ripe bananas, crunchy walnuts, and luscious white chocolate chips. This cake offers a moist and flavorful experience with a creamy custard filling and topping that elevates it to heavenly heights. Whether you're celebrating a special occasion or simply indulging your sweet tooth, this cake is sure to impress family and friends alike.

## Detailed Ingredients with measures

**2 cups all-purpose flour**

**1 teaspoon baking soda**

**1/2 teaspoon salt**

**1/2 cup unsalted butter, softened**

**1 cup granulated sugar**

**2 large eggs**

**1 teaspoon vanilla extract**

**1/2 cup sour cream**

**3 ripe bananas, mashed**

**1/2 cup chopped walnuts**

**1/2 cup white chocolate chips**

**2 cups creamy custard (for filling and topping)**

**1 banana, sliced (for garnish)**

**1/4 cup whole or halved walnuts (for garnish)**

## **Prep Time**

**20 minutes**

## **Cook Time, Total Time, Yield**

**Cooking Time: 35 minutes**

**Total Time: 55 minutes**

**Yield: 8 servings**

**To make this delectable cake, start by preheating your oven to 350°F (175°C) and greasing and flouring two 8-inch round cake pans. In a medium bowl, whisk together the flour, baking soda, and salt, setting it aside for later use.**

**In a large mixing bowl, cream together the softened butter and granulated sugar until the mixture is light and fluffy. Add the eggs one at a time, beating well after each addition, and then stir in the vanilla extract. Mix in the sour cream and mashed bananas until everything is well combined.**

**Gradually add the dry ingredients to the wet ingredients, mixing until just combined. Gently fold in the chopped walnuts and white chocolate chips. Divide the batter evenly between the prepared cake pans and bake in the preheated oven for 30-35 minutes or until a toothpick inserted into the center comes out clean.**

**Allow the cakes to cool in the pans for about 10 minutes, then turn them out onto a wire rack to cool completely. Once cooled, spread half of the creamy custard over the top of one layer, place the second layer on top, and spread the remaining custard over the entire cake.**



**Garnish with banana slices and whole or halved walnuts before serving. You can enjoy this cake immediately or refrigerate it until you're ready to share this heavenly treat with others.**



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## **Detailed Directions and Instructions**

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