



Heavenly Banana Walnut Cream Cake

Introduction

Indulge yourself in the delightful world of desserts with this Heavenly Banana Walnut

Cream Cake. This moist and flavorful cake brings together the sweetness of ripe bananas, the crunch of walnuts, and the rich creaminess of custard, making it a perfect treat for any occasion. The addition of white chocolate chips elevates this dessert to new heights, ensuring every bite is a delicious experience. Whether you're celebrating a birthday or simply want to treat yourself, this cake is sure to impress.

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 create this Heavenly Banana Walnut Cream Cake, preheat your oven to 350°F (175°C) and prepare two 8-inch round cake pans by greasing and flouring them. In a medium bowl,

whisk together the flour, baking soda, and salt. 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, followed by the vanilla extract, mixing well after each addition.

Incorporate the sour cream and mashed bananas into the mixture until combined. Gradually add the dry ingredients into the wet mixture, being careful not to overmix. Gently fold in the chopped walnuts and white chocolate chips. Pour the batter evenly into the prepared cake pans and bake for 30-35 minutes, or until a toothpick inserted comes out clean.

Allow the cakes to cool in their pans for ten minutes before transferring them to a wire rack to cool completely. Once cool, spread half of the creamy custard on top of one cake layer, place the second layer on top, and cover it with the remaining custard. Finally, garnish your cake with banana slices and walnuts before serving. Enjoy your heavenly creation!



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Detailed Directions and Instructions



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