



6-Minute Eggless Banana Cake in Microwave



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Introduction

If you're looking for a quick and delicious dessert, this 6-minute eggless banana cake in a microwave is the perfect solution. It's not only incredibly simple to make but also uses ingredients that you probably already have at home. This cake is moist, flavorful, and satisfies your sweet tooth in no time.

Detailed Ingredients with measures

- Ripe bananas: 2 medium, mashed
- All-purpose flour: 1 cup
- Sugar: 1/2 cup
- Baking powder: 1 teaspoon
- Baking soda: 1/2 teaspoon
- Salt: a pinch
- Milk: 1/4 cup
- Vegetable oil: 1/4 cup
- Vanilla extract: 1 teaspoon

Prep Time

Preparation time for this cake is approximately 5 minutes. It's a straightforward process, making it accessible for bakers of all skill levels.

Cook Time, Total Time, Yield

- Cook Time: 6 minutes
- Total Time: 11 minutes (including prep)
- Yield: Serves 2-3 people

This quick and easy eggless banana cake is ideal for a sweet craving or an unexpected guest. With minimal cleanup and fast preparation, it's a dessert you'll return to time and again. Enjoy your cake fresh out of the microwave!



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Detailed Directions and Instructions

Step 1: Prepare the Banana Mixture

In a mixing bowl, mash 2 ripe bananas until smooth. Ensure there are no lumps for a uniform texture.

Step 2: Mix Wet Ingredients

Add $\frac{1}{2}$ cup of yogurt and $\frac{1}{4}$ cup of oil to the mashed bananas. Mix well until the ingredients are fully combined.

Step 3: Combine Dry Ingredients

In a separate bowl, whisk together 1 cup of all-purpose flour, $\frac{1}{2}$ cup of sugar, 1 teaspoon of baking powder, and $\frac{1}{2}$ teaspoon of baking soda.

See also [Instant Pot Bolognese Sauce Recipe Easy](#)

Step 4: Mix Wet and Dry Ingredients

Gradually add the dry mixture to the wet banana mixture. Stir gently until just combined, avoiding overmixing to keep the cake light.

Step 5: Add Flavor

For added flavor, mix in $\frac{1}{2}$ teaspoon of vanilla extract. Stir gently to incorporate the essence into the batter.

Step 6: Transfer to a Microwave-Safe Bowl

Pour the cake batter into a greased microwave-safe bowl. Ensure the bowl is large enough to allow the cake to rise without overflowing.

Step 7: Microwave the Cake

Microwave the cake on high for about 6 minutes. Check for doneness by inserting a toothpick; it should come out clean when the cake is ready.

Step 8: Let it Cool

After microwaving, allow the cake to cool in the bowl for a few minutes. Then, carefully transfer it to a wire rack to cool completely.

Notes

Note 1: Ingredient Substitutions

You can replace yogurt with any plant-based yogurt for a dairy-free version.

Note 2: Banana Ripeness

Make sure the bananas used are very ripe; this enhances the flavor and sweetness of the cake.

Note 3: Storage

Store any leftovers in an airtight container at room temperature for up to 2 days.

Note 4: Serving Suggestions

Serve the banana cake with a dusting of powdered sugar or a dollop of whipped cream for added taste.

Note 5: Cooking Times

Microwave times may vary based on the wattage of your microwave, so adjust accordingly if necessary.



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Cook techniques

Microwave Cooking

Using a microwave for baking is a quick and efficient method, especially for cakes. It significantly reduces the cooking time compared to conventional baking.

See also [Strawberry Crunch Cheesecake](#)

Eggless Baking

This technique uses alternative ingredients to eggs, allowing for delicious cakes that cater to different dietary preferences and restrictions.

Mashing Bananas

Properly mashing bananas ensures they blend smoothly into the batter, adding moisture and natural sweetness to the cake.

Mixing Ingredients

Combining dry and wet ingredients properly is crucial for a uniform texture in the cake. Careful mixing helps achieve the right consistency.

Using a Microwave-Safe Dish

Choosing the right dish is essential for successful microwave baking. Ensure it is specifically labeled as microwave-safe to avoid any hazards.

FAQ

Can I use other fruits instead of bananas?

Yes, you can experiment with other fruits like applesauce or pureed pears for different flavors.

Can I bake this cake in a conventional oven?

Yes, you can adapt the recipe for a conventional oven by adjusting the temperature and baking time accordingly.

How can I make the cake healthier?

You can substitute refined sugar with natural sweeteners like honey or maple syrup, and use whole wheat flour instead of all-purpose flour.

What can I substitute for the bananas?

You can use unsweetened applesauce or pumpkin puree as alternatives to mashed bananas.

How should I store leftovers?

Store any leftover cake in an airtight container at room temperature for a few days or in the refrigerator for longer freshness.



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Conclusion

This 6-minute eggless banana cake is a quick and delightful treat that is perfect for those who need a dessert in a pinch. Its moist and fluffy texture, along with the natural sweetness of bananas, makes it a favorite among both kids and adults. Plus, being eggless, it can easily cater to various dietary preferences. Give it a try, and you'll find yourself reaching for this microwave cake whenever a craving hits!

See also [Easy Potato Leek Soup](#)

More recipes suggestions and combination

Chocolate Banana Microwave Cake

Mix cocoa powder into the batter to create a delicious chocolate version of the banana cake.

Nuts and Dry Fruits Variations

Add chopped nuts or dry fruits like walnuts or almonds for an added crunch and nutritional boost.

Cinnamon Banana Cake

Incorporate ground cinnamon into the batter to give your banana cake a warm, spicy flavor.

Peanut Butter Swirl Cake

Swirl in some peanut butter for a nutty flavor that complements the sweetness of the bananas beautifully.

Banana Oatmeal Cake

Substitute some of the flour with oats for a healthier, heartier version that is still quick to make.

Blueberry Banana Cake

Add fresh or frozen blueberries for a fruity twist that pairs well with banana.



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