Banana Cake with Brown Butter

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Introduction

Banana cake is a delightful treat that brings together the rich flavor of ripe bananas and the nutty essence of brown butter. This indulgent dessert is perfect for any occasion, whether it's a cozy family gathering or a festive celebration. The recipe ensures a moist, flavorful cake that will have everyone coming back for seconds.

Detailed Ingredients with measures

– Ripe bananas (3 large, mashed)
– All-purpose flour (2 cups)
– Baking powder (1 teaspoon)
– Baking soda (1 teaspoon)
– Salt (1/2 teaspoon)
– Unsalted butter (1 cup, browned)
– Granulated sugar (1 cup)
– Brown sugar (1/2 cup)
– Eggs (2 large)
– Vanilla extract (2 teaspoons)
– Buttermilk (1/2 cup)

Prep Time

The preparation time for this delicious banana cake is approximately 20 minutes.

Cook Time, Total Time, Yield

– Cook Time: 35-40 minutes
– Total Time: 55-60 minutes
– Yield: Serves 8-10 slices

This banana cake with brown butter is an unforgettable dessert, perfect for showcasing the delightful flavor of bananas while elevating it with the richness of brown butter. Enjoy this moist and delicious cake with a cup of tea or coffee, or simply on its own!

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Detailed Directions and Instructions

Step 1: Prepare the Pan

Grease and flour a 9-inch round cake pan or line it with parchment paper to prevent the cake from sticking.

Step 2: Brown the Butter

In a medium saucepan over medium heat, melt the butter. Continue to cook it until it turns golden brown and has a nutty aroma. Remove from heat and let it cool slightly.

Step 3: Mix the Wet Ingredients

In a large mixing bowl, combine the mashed bananas, brown sugar, eggs, and the browned butter. Whisk everything together until well combined.

See also Gluten-Free Brownies

Step 4: Combine Dry Ingredients

In another bowl, mix together the flour, baking powder, baking soda, and salt.

Step 5: Combine Wet and Dry Mixtures

Gradually add the dry ingredients to the wet mixture, folding gently until just combined. Avoid over-mixing to keep the cake light.

Step 6: Transfer to Cake Pan

Pour the batter into the prepared cake pan, smoothing the top with a

spatula.

Step 7: Bake the Cake

Preheat your oven to 350°F (175°C) and bake the cake for about 30-35 minutes, or until a toothpick inserted into the center comes out clean.

Step 8: Cool the Cake

Once baked, remove the cake from the oven and let it cool in the pan for a few minutes. Then, transfer it to a wire rack to cool completely.

Step 9: Frost or Serve

You can frost the cake with your choice of icing or simply serve it as is.

Notes

Note 1: Banana Ripeness

Use ripe bananas for the best flavor and natural sweetness.

Note 2: Storage

Store the cake in an airtight container at room temperature for up to three days or refrigerate it for up to a week.

Note 3: Variations

Feel free to add nuts or chocolate chips to the batter for added texture and flavor.

Note 4: Other Pan Sizes

If using different pan sizes, adjust the baking time accordingly. Smaller pans may require less time, while larger pans may need more.

Note 5: Flavor Enhancements

Consider adding cinnamon or vanilla extract to enhance the flavor profile of the cake.

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Cook techniques

Browning Butter

Browning butter is the process of cooking butter until it turns golden brown and develops a nutty flavor. This adds depth and richness to the cake.

   See also Kimchi Fries

Measuring Ingredients

Accurate measurement of ingredients is crucial for baking. Use a kitchen scale for dry ingredients and measuring cups for liquid ingredients to ensure precision.

Room Temperature Ingredients

Using room temperature ingredients, especially eggs and butter, helps create a smoother batter and improves the overall texture of the cake.

Mixing the Batter

Mix the batter until just combined to avoid overmixing, which can result in a dense cake. It's important to incorporate the ingredients without overworking them.

Baking with the Right Temperature

Always preheat the oven to the specified temperature before baking. This ensures that the cake cooks evenly and rises properly.

Testing for Doneness

Insert a toothpick into the center of the cake. If it comes out clean or with a few moist crumbs, the cake is done.

FAQ

Can I use regular butter instead of brown butter?

While you can use regular butter, brown butter adds a distinct flavor that enhances the overall taste of the cake.

Can I substitute other types of flour?

Yes, you can try using other types of flour, but this may affect the texture and flavor of the cake. All-purpose flour is recommended for the best results.

How long does the banana cake last?

Stored in an airtight container at room temperature, the banana cake can last for about 3-4 days. It can also be refrigerated to extend its shelf life.

Can I freeze the cake?

Yes, you can freeze the banana cake. Wrap it tightly in plastic wrap and then in aluminum foil before placing it in the freezer to prevent freezer burn.

See also No-Bake Pumpkin Cheesecake Balls

How can I enhance the banana flavor?

Using overripe bananas will intensify the banana flavor in your cake.
You can also add a little banana extract if desired.

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Conclusion

Enjoying a slice of banana cake with brown butter is a delightful experience that combines the rich flavors of ripe bananas and nutty brown butter. This cake is perfect for any occasion, whether you're celebrating a special moment or simply indulging in a sweet treat. The moist texture and delicious aroma will have everyone coming back for seconds. Don't hesitate to experiment with additional flavors and toppings to make this cake your own!

More recipes suggestions and combination

Banana Bread with Chocolate Chips

Combine the classic banana bread recipe with some chocolate chips for a scrumptious treat that pairs beautifully with a cup of coffee.

Cinnamon Roll Banana Cake

Elevate your banana cake by adding a cinnamon swirl and a cream cheese frosting for a delightful twist on a classic favorite.

Banana Cake with Cream Cheese Frosting

Top your banana cake with a rich and tangy cream cheese frosting to enhance the sweet banana flavor and create a luscious dessert.

Banana Pudding Cake

Layer your banana cake with vanilla pudding, sliced bananas, and whipped cream for a refreshing and indulgent dessert.

Nutty Banana Cake

Incorporate chopped nuts such as walnuts or pecans into the batter for added texture and a delicious nutty flavor.

Banana Cake Trifle

Create a beautiful trifle by layering pieces of banana cake, whipped cream, and fresh fruit in a glass bowl for a stunning presentation.

Caramel Banana Cake

Drizzle caramel sauce over your banana cake for an extra touch of sweetness that pairs perfectly with the moist, flavorful base.

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