



# **Heavenly Banana Walnut Cream Cake**



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## 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

### **Step 1: Preheat the Oven**

Preheat your oven to 350°F (175°C). Grease and flour two 8-inch round cake pans to prevent sticking.

See also [Epic Chocolate Explosion Cake](#)

### **Step 2: Prepare Dry Ingredients**

In a medium bowl, whisk together 2 cups of all-purpose flour, 1 teaspoon of baking soda, and 1/2 teaspoon of salt. Set this mixture aside for later use.

### **Step 3: Cream Butter and Sugar**

In a large mixing bowl, cream together 1/2 cup of softened unsalted butter and 1 cup of granulated sugar until the mixture is light and fluffy.

### **Step 4: Incorporate Eggs and Vanilla**

Beat in 2 large eggs, one at a time, into the creamed mixture. Then stir in 1 teaspoon of vanilla extract until well combined.

### **Step 5: Add Wet Ingredients**

Mix in 1/2 cup of sour cream and 3 mashed ripe bananas until the mixture is smooth and all ingredients are well incorporated.

**Step 6: Combine Dry and Wet Ingredients**

Gradually add the reserved dry ingredients to the wet mixture, mixing just until everything is combined. Do not overmix.

**Step 7: Fold in Add-Ins**

Gently fold in 1/2 cup of chopped walnuts and 1/2 cup of white chocolate chips until evenly distributed throughout the batter.

**Step 8: Divide and Bake**

Divide the batter evenly between the prepared cake pans. Bake in the preheated oven for 30-35 minutes, or until a toothpick inserted into the center comes out clean.

**Step 9: Cool the Cakes**

After baking, let the cakes cool in the pans for 10 minutes. Then, carefully turn them out onto a wire rack to cool completely.

**Step 10: Assemble the Cake**

Once the cakes have cooled, spread half of the 2 cups of creamy custard over the top of one layer. Place the second layer on top and spread the remaining custard over the top.

See also Dorito Meatloaf Casserole

**Step 11: Garnish and Serve**

Garnish the cake with sliced banana and either whole or halved walnuts. Serve immediately, or refrigerate until you're ready to serve.

## Notes

**Note 1: Storage Suggestions**

The cake can be kept in the refrigerator for up to 3 days. Make sure to cover it to maintain freshness.

**Note 2: Ripeness of Bananas**

Using very ripe bananas will provide the best flavor and moisture. Look for bananas with brown spots for optimal sweetness.

**Note 3: Walnut Variations**

If desired, you can substitute walnuts with pecans or omit nuts altogether for a nut-free version.

**Note 4: Serving Suggestions**

This cake pairs well with a scoop of vanilla ice cream or a dollop of whipped cream for an extra indulgent treat.

**Note 5: Dietary Considerations**

For a gluten-free version, consider substituting all-purpose flour with a gluten-free flour blend. Adjust cooking time as needed.



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# Cook techniques

## Measuring Ingredients

Ensure precise measurement of flour, sugar, and other ingredients using standardized measuring cups and spoons for consistent results.

## Creaming Butter and Sugar

Beat softened butter and granulated sugar together until the mixture is light and fluffy, incorporating air for a tender cake texture.

## Whisking Dry Ingredients

Whisk together flour, baking soda, and salt to evenly distribute the leavening agent and ensure a uniform batter.

## Folding Techniques

Gently fold in chopped walnuts and white chocolate chips to preserve air bubbles in the batter, which contributes to a lighter cake.

## Layering the Cake

Evenly spread creamy custard between layers and over the top of the cake to add moisture and flavor, creating a beautiful presentation.

## Cooling the Cake

Allow the cakes to cool in the pans for a short period before transferring them to a wire rack, ensuring they maintain their shape and texture.

## FAQ

**Can I substitute sour cream in the recipe?**

Yes, you can use plain yogurt or buttermilk as a substitute for sour cream to achieve a similar moisture level.

See also Chocolate Chip Banana Bread

**How do I know when the cake is done baking?**

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

**Can I use frozen bananas?**

Yes, frozen bananas can be used in the recipe; just make sure to thaw and mash them before adding them to the batter.

**How should I store the leftovers?**

Store any leftover cake in an airtight container in the refrigerator for up to 3-4 days.

**Can I make this cake ahead of time?**

Yes, you can bake the cake layers a day in advance and assemble them just before serving for optimal freshness.



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## Conclusion

This Heavenly Banana Walnut Cream Cake is a delightful dessert that combines the rich flavors of ripe bananas, creamy custard, and crunchy walnuts, creating a truly indulgent experience. Perfect for celebrations or as a sweet treat, it promises to impress both friends and family. With every bite, you'll savor the moist texture and harmonious blend of ingredients, making it a memorable addition to any dessert table.

## More recipes suggestions and combination

### **Chocolate Chip Banana Muffins**

Start your day with these moist muffins featuring ripe bananas and semi-sweet chocolate chips, perfect for breakfast or a snack.

### **Caramel Walnut Brownies**

Indulge in fudgy brownies topped with caramel and toasted walnuts, creating a decadent treat that pairs wonderfully with coffee.

### **Banana Bread Pudding**

Transform leftover bread and ripe bananas into a comforting bread pudding drizzled with a warm vanilla sauce for a cozy dessert.

### **White Chocolate Banana Cheesecake**

Elevate your cheesecake game by adding ripe bananas and white chocolate, resulting in a creamy, luscious dessert that's sure to delight.

### **Walnut Banana Pancakes**

Make brunch special with fluffy pancakes embedded with chopped walnuts and mashed bananas, served with maple syrup for a delightful touch.

### **Banana Cream Parfait**

Layer banana slices, creamy custard, and crushed cookies in a glass for a refreshing dessert that's as beautiful as it is delicious.



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