



Heavenly Banana Walnut Cream Cake



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Introduction

Heavenly Banana Walnut Cream Cake

Experience the delightful taste of a moist and flavorful Banana Walnut Cream Cake that blends layers of creamy custard, crunchy walnuts, and sweet banana slices. This dessert is perfect for any occasion, promising a delightful combination of textures and flavors that will satisfy your sweet tooth.

Detailed Ingredients with measures

For the Cake:

- 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

For the Filling and Topping:

- 2 cups creamy custard
- 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 slices

Enjoy this delectable Banana Walnut Cream Cake, with each slice offering a rich blend of flavors that will leave everyone asking for seconds!



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Detailed Directions and Instructions

1. Preheat the Oven:

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

2. Prepare Dry Ingredients:

In a medium bowl, whisk together the all-purpose flour, baking soda, and salt. Set aside.

3. Cream Butter and Sugar:

In a large mixing bowl, cream together the softened butter and granulated sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla extract.

4. Add Wet Ingredients:

Mix in the sour cream and mashed bananas until well combined.

5. Combine Wet and Dry Ingredients:

Gradually add the dry ingredients to the wet ingredients, mixing until just combined. Fold in the chopped walnuts and white chocolate chips.

See also [Philly Steak Cheese Fries](#)

6. Bake the Cakes:

Divide the batter evenly between the prepared cake pans. Bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean. Let the cakes cool in the pans for 10 minutes, then turn them out

onto a wire rack to cool completely.

7. Assemble the Cake:

Once the cakes have 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 top.

8. Garnish and Serve:

Garnish with banana slices and whole or halved walnuts. Serve immediately or refrigerate until ready to serve.

Notes

Prep Time:

20 minutes

Cooking Time:

35 minutes

Total Time:

55 minutes

Calories:

500 kcal per slice

Servings:

8 slices



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Cook Techniques

Prepping the Cake Pans

Grease and flour your cake pans to ensure an easy release after baking.

Whisking Dry Ingredients

Use a whisk to combine dry ingredients, ensuring even distribution of the baking soda and salt.

Creaming Butter and Sugar

Beat together softened butter and sugar until fluffy to incorporate air, creating a light texture in the cake.

Incorporating Wet Ingredients

Mix in wet ingredients gradually to avoid curdling and ensure a smooth batter.

Folding in Add-ins

Gently fold in walnuts and white chocolate chips to maintain the airiness of the batter.

Checking for Doneness

Use a toothpick to check the cake; it should come out clean when fully baked.

Assembling the Cake

Layer custard between cooled cake layers for added flavor and

moisture.

Garnishing the Cake

Decorate with banana slices and walnuts for an appealing presentation.

See also [Mango Litchi Bingsu](#)

FAQ

Can I use other nuts instead of walnuts?

Yes, you can substitute walnuts with pecans or almonds based on your preference.

How do I store the cake?

Store the cake in the refrigerator, covered, for up to 3 days for optimal freshness.

Can I freeze this cake?

Yes, you can freeze the unassembled cake layers for up to 2 months. Just ensure they are wrapped tightly.

What can I use instead of sour cream?

You can use plain yogurt or buttermilk as a substitute for sour cream.

Is it necessary to use white chocolate chips?

No, you can omit white chocolate chips or replace them with dark chocolate chips if you prefer.



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Conclusion

This Heavenly Banana Walnut Cream Cake is a delightful treat that brings together the moistness of ripe bananas, the crunch of walnuts, and the creaminess of custard. Its unique combination of textures and flavors makes it an ideal dessert for any occasion, sure to impress family and friends alike. Enjoy a slice of this indulgent cake and savor every bite!

More recipes suggestions and combination

Chocolate Banana Walnut Bread

A decadent twist on classic banana bread, this recipe adds cocoa powder and chocolate chips for a rich flavor, complemented by crunchy walnuts.

Banana Walnut Overnight Oats

Start your day with a nutritious breakfast of rolled oats soaked in almond milk, layered with mashed bananas, crushed walnuts, and a drizzle of honey.

Banana Walnut Muffins

Moist and flavorful muffins that incorporate ripe bananas and walnuts, perfect for a quick breakfast or a snack on the go.

Banana Walnut Pancakes

Fluffy pancakes made with mashed bananas and walnuts, topped with maple syrup and fresh fruit for a delicious brunch option.

See also Szechuan Beef Stir Fry

Banana Walnut Smoothie

A creamy and refreshing smoothie blending ripe bananas, walnuts, yogurt, and a splash of almond milk for a healthy on-the-go drink.

Caramelized Banana Walnut Sundae

Indulge in a dessert of caramelized banana slices over vanilla ice cream, topped with toasted walnuts and drizzled with warm caramel sauce.



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