



Maui Banana Cream Tube Cake

Oscar · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

2 hrs 10 mins

Description

This cake was created for Reds Espresso Gallery of San Diego in the Maui test kitchen on Puunoa. It was first made with bananas from the back yard, yummy.

Ingredients

— 1 cup butter - 1 ¼ cups white sugar - 2 eggs - 2 teaspoons vanilla extract - 1 ¼ cups mashed ripe bananas - 2 cups all-purpose flour - 1 ¼ teaspoons baking powder - 1 teaspoon baking soda - ½ teaspoon salt - 1 cup nonfat plain yogurt - ¾ cup chopped pecans - 2 tablespoons confectioners' sugar
— or to taste

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease and flour a 10-inch fluted tube pan. Beat butter and sugar with an electric mixer in a large bowl until smooth. Beat first egg into butter until completely blended
2. then beat in vanilla extract with last egg; fold in bananas. Combine flour
3. baking powder
4. baking soda
5. and salt in a bowl. Stir flour mixture into creamed mixture alternately with yogurt
6. stirring until just combined. Fold in pecans and pour batter into prepared tube pan. Bake in preheated oven until a toothpick inserted into cake comes out clean
7. about 50 minutes. Cool 10 minutes in pan before removing to a wire rack to cool completely. Dust with confectioner's sugar before serving.