



Cream Cheese Banana Bread

Jacob · 28/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

1 hr 15 mins

Description

Banana bread with cream cheese filling

Ingredients

- - cooking spray - ½ cup unsalted butter
- melted - ½ cup light brown sugar - 1 large egg - ¼ cup sour cream - ¼ cup white sugar - 1 teaspoon vanilla extract - 2 ripe bananas - 1 cup all-purpose flour - ½ teaspoon baking soda - ½ teaspoon baking powder - ½ teaspoon salt - 1 (4 ounce) package cream cheese
- softened - 1 large egg - ¼ cup white sugar - 3 tablespoons all-purpose flour

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x5-inch loaf pan with cooking spray. Make bread: Combine melted butter
2. brown sugar
3. egg
4. sour cream
5. white sugar
6. and vanilla in a large bowl; whisk until smooth. Mash in bananas using a fork. Whisk in flour
7. baking soda
8. baking powder
9. and salt until just combined. Dotdash Meredith Food Studios Make filling: Whisk together cream cheese
10. egg
11. white sugar
12. and flour in a medium bowl until smooth. Dotdash Meredith Food Studios Pour 1/2 of the banana batter into the prepared loaf pan. Spread with cream cheese filling. Pour remaining banana batter on top. Dotdash Meredith Food Studios Bake in the preheated oven until top is firm and bounces back when gently pressed
13. about 50 minutes. Cool in the pan for about 5 minutes. Dotdash Meredith Food Studios