



Surprise Banana Cake

Savannah · 29/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

24

Description

This easy banana cake is an old Seattle recipe for turning overripe bananas into a delicious dessert

Ingredients

- - 1 cup white sugar - ½ cup unsalted butter - 4 ripe bananas
- mashed - 2 cups all-purpose flour - ½ cup chopped walnuts - 2 large eggs - 1 teaspoon baking soda - 1 teaspoon vanilla extract - ½ teaspoon salt

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Preheat the oven to 375 degrees F (190 degrees C). Grease and flour a 9x13-inch dish. Beat together sugar and butter in a large bowl with an electric mixer until light and fluffy. Add bananas
2. flour
3. walnuts
4. eggs
5. baking soda
6. vanilla
7. and salt; mix thoroughly. Dotdash Meredith Food Studios Pour batter into the prepared dish. Dotdash Meredith Food Studios Bake in the preheated oven until a toothpick inserted into the center of cake comes out clean. Dotdash Meredith Food Studios Cool completely
8. then frost as desired. Dotdash Meredith Food Studios