

Honey Banana Cake

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Original recipe and notes at www.devamadeo.com



Details:

Yield: a 9" cake

Total time: 1 hour

Prep time: 20 minutes making for making the batter

Baking time: 30 minutes

Equipment: stand mixer or electric hand mixer, honeycomb cake pan or 9" cake pan

My Prep:

Ingredients:

- All-purpose flour, preferably unbleached - 2 cups (300g)
- Baking powder - 2 $\frac{1}{4}$ Tsp
- Cinnamon - 1 $\frac{1}{4}$ TBSP
- Ground ginger - 1 Tsp
- Fine sea salt - $\frac{1}{2}$ Tsp
- Large bananas - 5 (about 2 $\frac{1}{4}$ cups when mashed)
- Squeeze of half a lemon (optional)
- Dark brown sugar - $\frac{1}{2}$ cup
- Natural granulated sugar - $\frac{1}{4}$ cup
- Honey, preferably organic - $\frac{1}{3}$ cup

Steps:

Preheat oven to 350°. Lightly but thoroughly spray cake pan with baking spray. Using a pastry brush, gently thin out any small pools of liquid that can form through the largest ridges of the pan. Set aside.

In a medium bowl whisk the 2 cups of flour, the 2 $\frac{1}{4}$ teaspoons of baking powder, the 1 $\frac{1}{4}$ tablespoon of cinnamon, the 1 teaspoon of ginger and the $\frac{1}{2}$ teaspoon of salt. Set aside.

Peel bananas and place them in a large mixing bowl. Roughly mash them with a fork and then, using a stand mixer with the paddle attachment or an electric hand mixer with the beaters attached, mix in medium speed until there are

- Pure vegetable oil - $\frac{3}{4}$ cup
- Large eggs, preferably from cage free chickens - 2
- Cream cheese - 4 oz (4 TBSP, $\frac{1}{2}$ single box)
- Confectioner's sugar for dusting

My recipe highlights:

Extra notes:

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just very small banana pieces. Squeeze half a lemon and mix. Add the $\frac{1}{2}$ cup of brown sugar, the $\frac{1}{4}$ cup of natural granulated sugar, the $\frac{1}{3}$ cup of honey, the $\frac{3}{4}$ cup of oil, the 2 eggs and the 4 ounces of cream cheese. Mix in medium-slow speed until the mixture looks well mixed and mostly homogeneous, about 3 to 4 minutes.

Dump flour mixture over wet ingredients. Mix in the slowest speed just until most of the flour mixture has incorporated. Turn mixer off and end mixing manually with the same beaters or with a wooden spoon or silicon spatula. Scrape batter into prepared pan. Bake for 30 minutes, until a toothpick comes out clean after inserted through the center of the cake. Remove from oven.

Wait 7 to 10 minutes before turning cake out of the pan. Let it cool down completely. Dust some confectioner's sugar on top if desired.

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