Banana Cream Cake

Description

Summary

Yield: 12
Prep Time: 1 1/2 hours
Category: Cakes

Ingredients

- 3 large bananas (1 1/3 cups)
- 1 cup sour cream
- 1/2 cup light brown sugar, packed
- 1 box Yellow cake mix
- 3 large eggs
- 1/3 cup vegetable oil
- GLAZE:
- 1/3 cup whipping cream
- 2 tbsps whipping cream
- 1 bar bittersweet chocolate, in small pieces
- FILLING:
- 1 vanilla pudding (22 oz.) -reserve 1 Tablespoon for piping
- 2 large bananas

Instructions

Position racks to divide oven into thirds. Heat to 350°. Coat three 9 inch round pans with non-stick spray. Line bottoms of pans with wax paper.

In a large bowl with mixer on low speed, beat bananas, sour cream, and brown sugar until sugar dissolves. Add cake mix. eggs, and oil on medium speed 2 minutes. Spread in prepared pan. Stager pan on oven racks and bake 20 minutes or until a toothpick comes out clean. Cool in pans 10 minutes on wire rack before inverting; removing paper and cooling completely.

GLAZE:

Heat 1/3 cup cream in small sauce pan, just until steaming hot. Remove from heat and add chocolate; let stand 4 minutes. Stir until chocolate melts and blends with cream.

Mix reserved 1 tablespoon pudding and 2-3 teaspoons cream. Spoon into small zip top bag, seal.

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ASSEMBLE:

Thinly slice bananas. Put one cake layer on serving plate. Top with 1/2 the banana slices, gently spread with half the pudding (1 cup). Repeat and top with third layer of cake.

Pour glaze onto top center; carefully spread to edges. Cut tip off corner of bag. Pipe parallel lines about 1/2 inch apart on glaze. Draw a toothpick through lines; alternating direction and wiping pick between strokes.

Notes