

Super Moist Banana Bundt Cake

The best way to use over ripe bananas

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INGREDIENTS

- 100g soft butter
- 150g sugar
- 2 eggs
- 210g flour
- 1tsp baking powder
- 1tsp baking soda
- 1-2tsp ground cinnamon
- 150g smetana / sour cream / natural yogurt (~20% fat)
- 350g banana (about 4 medium bananas)
- 100g walnuts (optional)



DIRECTIONS

1. Beat the softened butter and sugar in a standing mixer or with a hand mixer for about 5-10 minutes until soft and pale.
2. Add one egg at a time beating for at least one minute between each addition.
3. Combine all dry ingredients except the walnuts and add about one third to the butter and eggs, beating for a little just until combined. Then add about one third of the smetana and beat again shortly. Continue adding the dry ingredients and the smetana in batches as instructed above until you have used them up. Beat until you have a soft and creamy batter. (See video)
4. Mash the bananas with a fork and add to the batter. Beat again shortly just until combined.
5. Crush the walnuts in a mixer or with a mortar and pestle just so that you have coarse pieces. You don't want to crush them too fine, but rather so that there will be something to bite into in the cake.
6. Add the crushed walnuts to the batter and fold in with a spatula until well incorporated.
7. Butter a 1,5 litre (6 cup) bundt cake pan and transfer the batter into it. You can also flour the pan after buttering it to make sure the cake comes out of the pan easily.
8. Bake the cake in 175°C at the bottom half of the oven for 45 to 50 minutes. Check with a wooden skewer before removing from the oven. If the wooden skewer comes out clean, the cake is ready. If you notice that at some point the cake starts to brown too much from the top, cover it with some parchment paper or aluminium foil to prevent the top from burning.
9. Remove from the oven and allow to cool for 15-20 minutes before removing the cake from the pan. Then remove from the pan and allow to cool completely on the cooling rack.

TIP. If you are unable to remove the cake from the bundt pan, allow it to cool for a bit longer and try again. Also it can help if you loosen the sides and the middle a little with a help of a rubber spatula. I have noticed that more often allowing the cake to cool for longer helps to remove it from the pan. You can store this cake at room temperature for a couple of days, but if you would like to store it for longer, I suggest storing it in the fridge.