



Banana Cake with Butter Pecan Cream Cheese Filling

Buttered Pecans for Filling: Melt 3 Tablespoons (14g) butter, when melted add 2 cups (190g) chopped pecans and toss in butter to coat. Spread on a baking sheet and bake at 350 degrees for 6 to 8 minutes, stirring several times. Set aside for later.

Preheat oven to 350 degrees
Grease and flour three 8 inch pans

2 cups (400g) granulated sugar
3 cups (375g) all purpose flour
1 teaspoon cinnamon (3g)
1 1/2 teaspoon ((12g) baking soda
1/4 teaspoon (1g) salt

12 Tablespoons (170g) unsalted butter, softened

1 1/2 cup mashed bananas (3 bananas)
2 teaspoons lemon juice
3 large eggs
1 1/2 cups (363g) buttermilk
2 teaspoons (8g) vanilla extract

1. In the mixing bowl, add the dry ingredients, sugar ,flour, cinnamon, baking soda, salt.
Turn on the mixer and blend for 30 seconds to incorporate ingredients.

2. Add the softened butter to the dry ingredients and mix on low speed until the dry ingredients are moistened.....scrape the bottom and sides of the bowl.

3. In a separate bowl, slice and mash the bananas, add lemon juice, eggs, 2 teaspoons vanilla and buttermilk. Lightly mix these ingredients with a fork to blend.

4. Slowly add the banana/buttermilk mixture to the dry ingredients beating on medium speed for 1 minute, scrape the bottom and sides of the bowl and beat another minute.

Pour batter into the prepared pans and bake at 350 degrees for 25 to 30 minutes or until the cake springs back to the touch and a toothpick comes out clean.

Cool the cakes 10 minutes on a rack then turn out.

MAKES 9 CUPS BATTER

CAKE TIP: To increase the moistness of layers, cool another 10 minutes and while still very warm double wrap the individual layers in plastic wrap and freeze for up to a week. To freeze longer, put the plastic wrapped layers in a freezer bag or aluminum foil and freeze for up to 2 months. Even freezing a few hours will increase moistness.

Cream Cheese Frosting

Two 8oz. packages of cream cheese, softened
1/2 cup (1 stick) (113g) butter, softened
2 teaspoons (8g) vanilla extract
2 lbs. (907g) (approx. 8 cups confectioners' sugar

Combine the cream cheese and butter and beat with a mixer a low speed to mix well. Add the vanilla and confectioners" sugar and beat until the frosting is smooth.

Add additional confectioners" sugar if needed.

FILLING: take out 1 1/2 cups of frosting and add 1 cup of the buttered pecans, stir to blend. Spread between the cake layers, extra pecans can be pressed into the filling, if you like. The extra pecans can also be used to decorate the top of the cake.

The remaining Cream Cheese Frosting will frost the cake. Recipe makes 5 cups.

This recipe was inspired by the "Banana Cake VI" recipe on Allrecipes.com