



Banana cake

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TOTAL 4HR

450 g **Cake flour**, plus more for dusting
635 g **Sugar**, granulated
29 g **Salt**, divided
15 g **Baking soda**
15 g **Baking powder**
12.1 g **Glycerol monostearate** optional emulsifier
475 g **Banana(s)**, about 4 whole
375 g **Canola oil**
325 g **Buttermilk**
175 g **Egg(s)**, about 3.5 large
42.5 g **Vanilla extract**, divided
380 g **Milk**, divided
900 g **Powdered sugar**
225 g **Cream cheese**
225 g **Butter**, plus more for greasing
Nonstick spray, as needed

Cakes

1 Grease three 9-inch springform or round cake pans, and line the bottoms with parchment. Dust the sides with flour, and tap out excess.

2 Whisk flour, sugar, 19g salt, baking soda and powder, and glycerol monostearate—if using—together in a large mixing bowl, then sift them into another bowl.

3 Combine bananas, canola oil, buttermilk, eggs and 35g vanilla extract in the bowl of a stand mixer fitted with the paddle attachment, and mix on low speed until you get a homogenous liquid.

4 With the stand mixer on low, add the dry ingredients to the wet, one large spoonful at a time. Mix only until ingredients are just combined. (Overmixing results in a tougher cake that doesn't rise properly.)

5 Heat 335g milk on the stove over medium-high heat. Mix the warmed milk into the batter.

6 Use a scale to pour 600g of batter into each of the three springform pans. (You'll have a bit of extra batter—perfect for cupcakes!)

7 Set a sheet pan on a lower rack in the oven to catch any batter that drips during baking. Bake the cakes on the center rack of the preheated oven until they reach a core temperature of 96 °C, about 40 minutes. Don't move the cakes around while they're baking, or they'll collapse.

8 Remove springform pans from the oven. Slam each cake firmly on your countertop to pop any air bubbles. Allow cakes to cool completely on the counter or a wire rack before removing from pans.

Frosting

1 In the bowl of a stand mixer set to low, mix the powdered sugar, cream cheese, butter, and the remaining 45g milk, 10g salt and 7.5g vanilla extract. Gradually work up to high speed. Once the frosting reaches a consistent color, stop the mixer and use a sturdy spatula to scrape down the sides and bottom. Mix again on high speed, scrape down one more time, and give one final high-speed mix. The finished frosting will be quite stiff, with no lumps.

Assembly

1 If you have a cake turner, tape a round cardboard cutout to it, then apply a couple dabs of frosting and add a clean piece of parchment on top of that. This will be your work surface. If you don't have a cake turner, use a cake stand or just a large, flat plate. Gently place the bottom cake layer on your work surface.

2 Scoop frosting into a piping bag fitted with a round tip. If you don't have a piping bag you can use a hefty ziplock-style bag and cut a small hole in the corner. Starting from the middle, pipe frosting in a spiral on top of the bottom cake layer, then stack another cake layer on top. Pipe another spiral of frosting, top with the final cake layer, and pipe the last spiral of frosting. We like how ours looks with no frosting on the sides, but if you like side frosting, add it!

3 Leave as is, or smooth with a palette knife or offset spatula. If you frosted the sides, finish them with an icing comb.

4 You can eat it right away, but if you leave it overnight and serve it the next day, it'll be even better.