

Banana Pudding Layer Cake



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Three layers of soft, tender banana sponge filled with gooey custard and crunchy wafer pieces. Layered with creamy vanilla custard buttercream and finished with a custard drip topping, this cake has everything you know and love about the classic banana pudding.

Ingredients

Sponge

- 3 medium bananas, mashed
- 120g oil
- 150g dairy free yoghurt
- 320g self-raising flour
- 120g soya milk
- 1 tsp apple cider vinegar
- 1/2 tsp bicarbonate soda
- 1 tsp baking powder
- 250g light brown sugar

Custard

- 480 ml dairy free milk
- 80g caster sugar
- 50g cornflour
- 2 tsp vanilla extract

Instructions

1. Preheat the oven to 170 C Fan.
2. Line and lightly grease 3 x 6 inch pans.
3. Mix together milk and vinegar, set aside until the milk has started to curdle and thicken.
4. Pour into a large bowl and whisk in the yoghurt, oil and sugar.
5. Sift the dry ingredients and then gently whisk into the wet.
6. Fold through the mashed banana.
7. Gently mix until JUST combined - there may be some small lumps but that is fine! Overmixing may cause the cake to be dense and not rise.
8. Pour the batter into the tins and then bake for 25-30 mins, or until golden and a toothpick inserted into the centre comes out clean and the sponge springs back when touched in the middle.
9. Whilst the sponge is cooling, make the custard.
10. In a saucepan over medium heat add the milk, sugar, vanilla extract and cornflour. Whisk well until smooth and then bring the

- 50 g dairy free butter

Buttercream

- 400 g dairy free unsalted butter (soft at room temp)
- 550 g icing sugar
- 1 tsp vanilla extract
- 25g dairy free custard powder
- 1-2 tbsp dairy free milk, room temp

Filling

- 100g crushed vegan sponge fingers / wafer biscuits

mixture to a gentle simmer. On low-medium heat whisk continuously until the mixture starts to thicken.

11. Stir in the vegan butter until it has melted. The custard should be thick.

12. Transfer to a bowl and cover with clingfilm to prevent a skin from forming and allow it to cool.

13. Next make the buttercream. In the bowl of a stand mixer, cream the butter on med-high until light and fluffy (about 5 minutes), scraping down the bowl and paddle a few times in between. Add the powdered sugar bit by bit, scraping down the bowl and paddle between intervals. Add in the vanilla extract and custard powder. Beat again until well combined. Slowly add in the milk with the mixer on low until you have a creamy consistency.

14. Assemble the cake by layering the buttercream, custard and crushed biscuit pieces.

Notes

This recipe can be made with dairy products. Choose dairy products with at least 2% fat content for best results.

I used unsweetened soya milk and soya base yoghurt.

I used Flora Plant Butter.

