

Banana Pound Cake With Caramel Glaze



Rich delectable Bundt® cake that won over the in-laws from the original banana cake they had used for years!

Prep: 30 mins

Cook: 1 hr 30 mins

Additional: 2 hrs

Total: 4 hrs

Servings: 14

Yield: 1 10-inch cake



Ingredients

3 cups all-purpose flour
½ teaspoon baking powder
½ teaspoon baking soda
1 teaspoon salt
1 cup butter
½ cup vegetable shortening
2 cups brown sugar
1 cup white sugar
4 ripe bananas, mashed
5 eggs
2 teaspoons vanilla extract
½ cup milk
1 cup chopped pecans
½ cup butter
¼ cup brown sugar
¼ cup white sugar
1 teaspoon vanilla extract
¼ cup heavy cream

Directions

Step 1

Preheat an oven to 325 degrees F (165 degrees C). Combine flour, baking powder, baking soda, and salt in a bowl. Set aside. Grease and flour a fluted tube pan.

Step 2

Beat 1 cup of butter, shortening, 2 cups of brown sugar, and 1 cup of white sugar with an electric mixer in a large bowl until light and fluffy. The mixture should be noticeably lighter in color. Add the bananas, followed by the eggs one at a time, allowing each egg to blend into the butter mixture before adding the next. Beat in 2 teaspoons of vanilla extract with the last egg. Pour in the flour mixture alternately with the milk, mixing until just incorporated. Fold in the pecans; mixing just enough to evenly combine. Pour the batter into prepared pan.

Step 3

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 1 hour and 20 minutes.

Step 4

Meanwhile, prepare the glaze. Heat ½ cup of butter, ¼ cup of brown sugar, ¼ cup of white sugar, 1 teaspoon of vanilla extract, and heavy cream in a saucepan over medium heat. Stir continuously until the sugars have dissolved, then gently simmer for 1 minute. Pour over baked cake while still in the pan. Cool in the pan for 10 minutes before removing to cool completely on a wire rack.

Nutrition Facts

Per Serving:

625 calories; protein 6.7g 13% DV; carbohydrates 70.8g 23% DV; fat 36.5g 56% DV; cholesterol 125.2mg 42% DV; sodium 406.2mg 16% DV.

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