



RECIPE

rhino

♥ recipes worth sharing

Abigail's

Banana Cake with Caramel Frosting

This moist banana cake is layered with a rich homemade caramel frosting and finished with toasted pecans. Made with very ripe bananas and a simple cake mix base, it's an impressive dessert that's easy enough for any occasion.



PREP TIME
25 min



BAKE TIME
30 min



COOL TIME
1 hr



TOTAL TIME
1 hr 55 min



YIELD
12–16
servings

INGREDIENTS

Cake

- 1 package (18.25 ounces) plain yellow cake mix
- ½ cup packed light brown sugar
- 1 teaspoon ground cinnamon
- 2 medium very ripe bananas, mashed (about 1 cup)
- 1 cup water
- ½ cup vegetable oil
- 3 large eggs
- 2 teaspoons crème de banane liqueur, optional

Quick Caramel Frosting

- 1 stick (½ cup) butter
- ¼ cup packed light brown sugar
- ¼ cup packed dark brown sugar
- ¼ cup whole milk
- 2½ cups confectioners' sugar, sifted
- 1 teaspoon vanilla extract

Garnish

- 1 cup chopped pecans, toasted

RHINO TIP

Have the cake layers completely cooled and ready before making the caramel frosting. The frosting firms quickly as it cools and spreads most easily while.

STEP-BY-STEP INSTRUCTIONS

1



Prepare the pans and batter.

Preheat the oven to 350°F. Grease and flour two 9-inch round cake pans. In a large mixing bowl, combine the cake mix, brown sugar, cinnamon, mashed bananas, water, oil, eggs, and optional crème de banane. Beat with an electric mixer on low speed until combined, then on medium speed for 2 minutes.

2



Bake the cake layers.

Divide the batter evenly between the prepared pans. Bake for 28–32 minutes, or until the cake springs back when lightly touched and a toothpick inserted near the center comes out clean.

3



Cool completely.

Allow the cakes to cool in the pans for 10 minutes. Remove from the pans and transfer to wire racks to cool completely.

4



Prepare the caramel frosting.

In a medium saucepan over medium heat, melt the butter. Stir in the light brown sugar, dark brown sugar, and milk. Bring the mixture to a gentle boil and cook for 2 minutes, stirring constantly. Remove from the heat and let cool for 15 minutes.

5



Finish the frosting.

Gradually beat in the sifted confectioners' sugar and vanilla until smooth and spreadable.

6



Frost and garnish.

Place one cake layer on a serving plate. Spread with frosting, add the second cake layer, and frost the top and sides. Sprinkle the toasted pecans over the top of the cake.

TIPS & VARIATIONS



1. Bake in a greased 9x13-inch pan for a simple sheet cake version.



2. Garnish with pecan halves for a decorative finish.



3. Store covered at room temperature for up to 1 week.



4. Freeze unfrosted cake layers for up to 3 months. Thaw completely before frosting.



5. Warm leftover slices for a few seconds in the microwave to soften the caramel frosting.



Family favorites, one recipe at a time.

