

## Banana-Caramel Cake

2.50 c. cake flour

2.50 tsp. baking powder

0.50 tsp. baking soda

0.50 tsp. salt

0.50 c. unsalted butter

1.25 c. granulated sugar

## **2 large eggs**

1.50 tsp. vanilla extract

0.50 c. Buttermilk

1 c. very ripe, mashed bananas

# 1 recipe Caramel Icing

Make the batter: Preheat oven to 350 degrees F. Using a small brush, lightly coat two 9-inch cake pans with softened butter or vegetable-oil cooking spray. Dust with flour, tap out any excess, and set aside. Over a surface covered with a large sheet of waxed or parchment paper, sift the flour, baking powder, baking soda, and salt. Into a medium bowl, resift the flour mixture and set aside. In a large bowl, using a mixer set on medium-high speed, beat the butter until light — about 1 minute. Add the sugar and continue to beat for 2 more minutes. Add the eggs, one at a time, beating thoroughly after each addition, and mix in the vanilla. Reduce mixer speed to low and add the flour mixture by thirds, alternating with the buttermilk and bananas and ending with the dry ingredients. Mix just enough to blend the batter after each addition.

Bake the cake: Divide the batter equally between the pans and bake on the middle rack of the oven until a tester inserted into each cake layer comes out clean — 25 to 30 minutes. Cool in the cake pans on a wire rack for 15 minutes. Using a knife, loosen the cake layers from the pan sides and invert the layers onto the wire rack to cool completely.

Ice the cake: Use a serrated knife to trim the mounded side of the cake layers, if necessary. Line the edges of a cake plate with 3-inch-wide strips of waxed or parchment paper and place a cake layer, trimmed side down, on top. Place 1 cup Caramel Icing on top of the layer and spread evenly. Place the second layer, trimmed side down, on the first and cover the top and sides with the remaining icing.