Upside Down Caramelized Banana Bread Skillet Cake

Description

I made this bread slash cake slash cake slash bread right before I left on vacation. So I had to like, eat a lot of it so it wouldn't go to waste. And about halfway through, I just started scraping at the bottom with a fork, devouring all of the caramely and sugar-crusted bananas.

This was a wise, wise choice my friends. For once, I did something right.

Summary

Yield: 6
Prep Time: 45 minutes
Category: Cakes

Upside Down Caramelized Banana Bread S

Cuisine: American
Tags: Football

Ingredients

- 1/2 cup unsalted butter melted and cooled plus 3 tablespoons
- 1 1/2 cup sugar
- 1/2 cup brown sugar plus 1/3 cup
- 2 large eggs
- 2 tsp vanilla
- 2 cup flour
- 2 tsp baking powder
- 1/4 tsp salt
- 1/2 tsp cinnamon
- 4 bananas - about 1 1/4 cup plus 2 bananas sliced
- 1/3 cup milk

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Instructions

Preheat oven to 400 degrees F. In a small bowl, mix together flour, baking soda, salt and cinnamon. Set aside.

Heat a cast iron skillet (min was 12 inch) over medium heat. Add 3 tablespoons of butter, and let sizzle and melt, then whisk in 1/3 cup brown sugar and add in the sliced bananas in a single layer.

Cook for 2-3 minutes, then remove from heat and set aside while making batter.

In a large bowl, whisk together melted butter and sugars.

Once combined, whisk in eggs and vanilla until smooth.

Add in dry ingredients, stirring to bring together, then add in mashed bananas and mix. Add in milk and mix until combined.

Pour batter over bananas in skillet and spread evenly.

Bake for 30-35 minutes, or until cake is golden and set in the middle.

Let cool for 5-10 minutes, then serve hot with ice cream.

Note: this same recipe will most likely work in a 10-inch skillet and just yield a taller cake. I would begin by baking for 30 minutes and check the cake. If you are using a smaller skillet, I would cut the recipe in half and start by baking at 20 minutes.