From our kitchen to yours

Upside-Down Banana Bread Cake

Courtesy of Averie Cooks

Ingredients: ToppIng

½ cup	unsalted butter
2-3	medium ripe bananas, sliced into thick rounds (about ½ to ¾ inch thick)

1 cup light brown sugar, packed

Ingredients: Cake

1	Large egg
½ cup	Light brown sugar, packed
1 cup	All-purpose flour
½ tsp	Baking powder
¼ cup	Canola or vegetable oil (liquid state-coconut oil may be substituted)
¼ cup	Sour Cream (lite is okay; or Greek yogurt may be substituted)

1 cup	Mashed ripe bananas (about 2 to 3 medium/large bananas)
¼ cup	Granulated sugar
½ tsp	Baking soda
2 tsp	Vanilla extract
¼ tsp	Salt, or to taste

Directions:

Preheat oven to 350°F. Line an 8x8-inch pan with heavy duty aluminum foil, spray with cooking spray, set aside.

Topping – To a large saucepan, add the butter, brown sugar, and heat over medium heat to melt butter; whisk or stir nearly constantly to mix the sugar into the melting butter. Once butter has melted, allow mixture to come to a boil and boil for about 30 to 45 seconds. Pour sauce into prepared pan.

Add the banana slices (slice them on the thicker side or they will 'disappear' into the sauce as the cake bakes) in an even flat layer for complete coverage over the pan, with ½-inch space between bananas. They do not have to be perfectly spaced out; set aside.

Cake – To a large bowl, add the egg, sugars, oil, sour cream. vanilla, and whisk to combine.

Add the bananas and stir to combine.

Add the flour, baking powder, baking soda, salt, and stir until just combined; do not over mix.

Carefully and evenly pour batter over the banana slices, smooth lightly with a spatula as necessary, and bake for about 42-45 minutes, or until cake is set in the center and a toothpick inserted in the center comes out clean or with a dew moist crumbs but no batter. In the final moments of baking I noticed the caramel sauce mixture bubbling up around the sides of the pan; watch your pan so nothing bubbles over or place pan on top of a baking sheet in the final moments. Allow pan to cool on a wire rack for at least 3 hours (I cooled overnight) before inverting and serving. If you line with foil, its easy to lift cake out with foil overhang, place a cutting board on top of cake, and invert. Cake will keep airtight at room temp for up to 1 week.