



Banana Pecan Cake with Warm Caramel Topping



DIFFICULTY: EASY



PREPARATION TIME: 30
MINUTES



COOKING TIME: 65 MINUTES



SERVES: 10-12

Ingredients

- 2 cups plain flour
- 1 tsp baking powder
- 1 tsp bicarb soda
- 1 1/4 cups castor sugar
- 1/3 cup chopped pecans, toasted
- 125g softened butter
- 1 cup mashed banana (approx 2 large)
- 1/2 cup buttermilk
- 2 eggs

Topping

- 60g butter softened
- 2/3 cup brown sugar
- 2 tblspns buttermilk
- 1/2 cup shredded coconut
- 1/2 cup chopped pecans, toasted

For serving

Method

Preheat the oven on CircoTherm® 160°C.

Sift the dry ingredients into a bowl and stir through the sugar and pecans. Add the butter and combined banana, buttermilk and eggs. Use an electric mixer to combine the ingredients then beat on a medium setting for 2 minutes until well combined. Pour the mixture into a greased and fully lined 23cm square cake pan.

Bake for 45-55 minutes or until cooked through when tested with a skewer. Stand in the tin for 20 minutes then allow to cool thoroughly on a wire rack. Store in an airtight container until required.

Place the cake onto an oven tray. Cream the butter and brown sugar until light and creamy then stir through the buttermilk, coconut and pecans until well combined. Dot the mixture evenly over the top of the cake. Place under the preheated grill on self level 3 at 200°C for 6-8 minutes or until the topping has melted and browned. Slice and serve warm with a dollop of cream. Serve immediately.

Thick cream, if desired

Notes

An alternative to the crumble topping would be a caramel sauce.

Ingredients

1 1/2 cups sugar

1/3 cup water

3/4 cup cream

Method

In a small saucepan combine the sugar and water and stir over induction setting 5 until the sugar has dissolved. Increase to 7 or 8, bring to the boil then cook without stirring for 5-6 minutes or until the toffee is golden. Remove from the heat and very carefully pour in the cream. Return to the cook top and simmer on induction setting 5, stirring until well combined and smooth. Allow to cool. Serve drizzled over the cake with cream.

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