

## Banana Bundt Cake with Cream Cheese Swirl

Recipe from *The Bundt Collection*, a new book from the folks over at [bakefromscratch](http://bakefromscratch.com).

Makes 1 (10-cup) Bundt cake

### **Cake:**

300 grams (1¼ cups) mashed ripe banana (about 3 medium bananas)  
360 grams (1½ cups) whole buttermilk, room temperature  
165 grams (¾ cup) firmly packed light brown sugar  
113 grams (½ cup) unsalted butter, melted  
50 grams (¼ cup) granulated sugar  
56 grams (¼ cup) vegetable oil  
3 large eggs room temperature  
1 tablespoon bourbon (optional)  
1 teaspoon vanilla bean paste or vanilla extract  
375 grams (3 cups) all-purpose flour  
2 teaspoons (baking powder  
1 teaspoon baking soda  
1 teaspoon kosher salt  
1 teaspoon ground cinnamon  
¼ teaspoon ground nutmeg

### **Cream Cheese Swirl:**

170 grams (¾ cup) cream cheese, softened  
36 grams (3 Tablespoons) granulated sugar  
½ teaspoon vanilla bean paste or vanilla extract  
6 grams (2 tablespoons) all-purpose flour  
1 large egg, room temperature

### **Topping:**

28 grams (2 Tablespoons) unsalted butter, melted  
50 grams (¼ cup) coarse sanding sugar

### Instructions

1. Preheat oven to 350°F (180°C).
2. **Make cake:** In the bowl of a stand mixer fitted with the paddle attachment, combine banana, buttermilk, brown sugar, melted butter, granulated sugar, oil, 3 eggs, bourbon, and vanilla bean paste.
3. Beat at medium-low speed until well combined, about 2 minutes, stopping to scrape sides of bowl.

4. In a large bowl, whisk together 3 cups (375 grams) flour, baking powder, baking soda, salt, cinnamon, and nutmeg. With mixer on low speed, gradually add flour mixture to banana mixture, beating until combined and stopping to scrape sides of bowl. Transfer batter to a large bowl.
5. **Make cream cheese swirl:** Clean bowl of stand mixer and paddle attachment. Using the paddle attachment, beat cream cheese, granulated sugar and flour at medium speed until smooth and well combined, 1 to 2 minutes, stopping to scrape sides of bowl. Add egg and remaining ½ teaspoon vanilla bean paste; beat at medium speed until smooth and well combined, about 2 minutes, stopping to scrape sides of bowl.
6. Spray a 10-cup Bundt pan with baking spray with flour. Spoon 4 cups batter (about 956 grams) into prepared pan; forcefully tap pan on counter several times to release as many air bubbles as possible. Spoon a ring of cream cheese mixture in center of batter in pan, leaving a ¼-inch border around inside and outer edges of pan. (Cream cheese mixture will have the consistency of cheesecake filling, so you will be able to almost drizzle, rather than dollop, the mixture; it is fine if cream cheese mixture touches sides of pan in places.) Using a butter knife, gently swirl cream cheese mixture into batter using a folding motion. Spoon remaining batter on top, covering cream cheese mixture. Do not tap pan. (Pan will be quite full, but batter will not overflow during baking.)
7. Bake for 40 minutes. Cover with foil and bake until a wooden pick inserted near center comes out clean and an instant-read thermometer registers at least 200°F (93°C), 15 to 20 minutes more. (It's OK if some cream cheese mixture peeks through surface of cake.) Let cool in pan for 20 minutes. Invert cake onto a wire rack placed over a parchment-lined rimmed baking sheet. Lift off the cake pan and let cake cool completely.
8. Brush cooled cake with remaining 2 tablespoons (28 grams) melted butter; cover with sanding sugar, pressing gently to help adhere. Serve immediately.