

Banana Walnut Upside-Down Cake

Ingredients

For the topping

- 1 cup firmly packed brown sugar
- 4 Tbsp. unsalted butter
- 3 Tbsp. maple syrup
- 1/3 cup coarsely chopped toasted walnuts
- 3 bananas, sliced diagonally 1/4" thick

For the cake

- 3/4 cup sugar
- 6 Tbsp. unsalted butter
- 1 large egg
- 1/2 tsp vanilla extract
- 1 cup flour
- 2 tsp baking powder
- 1/2 tsp ground cinnamon
- 1/4 tsp salt
- 6 Tbsp milk

Directions

Preheat oven to 325°F. Grease a 9" round cake pan with 2" sides.

Prepare topping

Combine brown sugar and butter in a small saucepan and heat over medium heat until melted and combined, stirring as necessary. Pour onto the prepared pan, spreading to cover the whole bottom. Pour the maple syrup. Sprinkle chopped nuts and then cover with banana slices.

Prepare the cake

Using an electric mixer, cream the sugar and butter. Beat in the egg and the vanilla extract.

In a separate bowl, whisk together the flour, baking powder, cinnamon and salt.

Beat in the flour mixture into the butter, alternating with the milk.

Pour the batter into the prepared pan. Bake until the center of the cake comes out clean, about 55 minutes. Let cool for 30 minutes before unmolding. Serve with whipped cream.