Desserts / United States

Banana Oat Snack Cake

A moist, lightly spiced square cake made with very ripe bananas and rolled oats, with a hearty, chewy crumb, a toasty walnut top, and a deep caramel-banana sweetness that suits breakfast as well as dessert.

Time 75 min **Servings** 4

What you'll need.

- ☐ 350 g Bananas, very ripe (heavily speckled), mashed
- ☐ 2 whole Large eggs, room temperature
- ☐ 120 g Plain yogurt, whole-milk
- ☐ 150 g All-purpose flour
- ☐ 4 g Baking soda
- ☐ 1 tsp Ground cinnamon
- ☐ 120 g Light brown sugar, packed
- ☐ 85 g Unsalted butter, melted
- ☐ 5 ml Vanilla extract
- ☐ 100 g Rolled oats (old-fashioned)
- ☐ 3 g Fine salt
- ☐ 60 g Walnuts, roughly chopped (optional)

Let's make it.

01 Heat the oven to 350°F (175°C). Grease an 8 × 8 in (20 × 20 cm) square pan and line it with a parchment sling. In a large bowl, mash the bananas with a fork until mostly smooth. Whisk in the brown sugar, eggs, melted butter, yogurt, and vanilla until evenly combined.

02 Add the flour, oats, baking soda, salt, and cinnamon directly to the bowl (sprinkle the baking soda evenly so it doesn't clump) and fold with a spatula just until no dry flour remains. Rest the batter 5 minutes so the oats begin to soften, then scrape into the pan, smooth the top, and scatter with the walnuts.

03 Bake on the middle rack 30–38 minutes, until the top is golden brown and domed, the edges pull from the pan, and a toothpick inserted in the center comes out clean or with a few moist crumbs. Cool in the pan on a rack at least 20 minutes, then lift out with the parchment and cut into 9 or 16 squares.

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Servings are an estimate; check quantities in the source recipe.
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