



Banana Nutella Cake

Makes one 8-inch, three-layer cake

FOR THE CAKE:

3 cups all-purpose flour
1½ teaspoons baking soda
¼ teaspoon kosher salt
¾ cup (1½ sticks) unsalted butter, brought to room temperature
2 cups sugar
3 eggs
1½ cups buttermilk
1 teaspoon pure vanilla extract
2 very ripe bananas, mashed

FOR THE CREAM CHEESE FROSTING:

1 stick (½ cup) butter, brought to room temperature
1½ cups cream cheese, brought to room temperature
3 cups confectioners' sugar

FOR THE FILLING AND DECORATION:

2 cups Nutella (2 13-ounce jars)

1. Preheat the oven to 350 degrees F.
2. In a medium bowl, whisk the dry ingredients together.
3. In a large bowl, use a mixer to cream the butter and sugar until light and fluffy. One at a time, add the eggs and mix until well blended. With the mixer