



COOKING WITH CHEESE

from the **USA**



Banana Cream Cheese Pound Cake

Filled with luscious U.S. origin cream cheese, this pound cake is moist and flavorful with the sweetness of mashed bananas.

INGREDIENTS:

Banana Cake

- 104g Unsalted Butter
- 80g Caster Sugar
- 80g Egg
- 160g Banana, mashed
- 160g Cake Flour
- 4.8g Baking Soda
- 3.2g Baking Powder
- 24g U.S. Permeate
- 64g Whipping Cream

Cream Cheese Filling

- 105g U.S. Cream Cheese
- 18g Caster Sugar

DIRECTIONS:

Banana Cake

- Sift cake flour, baking powder, baking soda and permeate together.
- Cream butter and caster sugar till mixture is light and fluffy.
- Add in egg and mix well.
- Add in mashed banana and mix together.
- Add dry ingredients into mixture and fold well.
- Slowly add in whipping cream and stir just until combined.

Cream Cheese Filling

- Beat cream cheese and caster sugar together till smooth and creamy.

Assemble and Bake

- Pour 150g of banana batter into a 9 cm by 15 cm cake mold or loaf pan and pipe approx. 60g of cream cheese filling across the center of the batter.
- Top another layer of banana batter, approx. 150g and sprinkle chopped walnuts.
- Bake at 165°C for about 40 – 45 minutes or until golden brown.

Makes 2 loaf.

This recipe only serves as a reference. ©2020 USA Cheese Guild®.



Beyond Expectations!

VARIETY. FLAVOR. VALUE.

DID YOU KNOW? More cheese is made in the USA than any other country in the world. That's right, 25% of all cheese is made in the USA, including over 1,000 varieties.