



COST PER
SERVING
42¢

Salted butterscotch-banana Bundt cake

ACTIVE 35 MIN + TOTAL 2 HR 40 MIN (INCLUDES COOLING) + SERVES 16

- Cooking spray, for the pan
- 2 Tbsp turbinado or raw sugar
- 1¾ cups all-purpose flour
- 1 3.4-oz box instant butterscotch pudding mix
- 1 tsp baking powder
- 1 tsp baking soda
- 4 medium overripe bananas
- 3 large eggs, lightly beaten
- ½ cup canola oil
- 1 cup brown sugar
- 1 tsp pure vanilla extract
- 1¼ tsp kosher salt
- ½ cup toffee bits
- ¼ cup butterscotch chips
- 1 Tbsp unsalted butter
- 2 Tbsp heavy cream
- Coarse sea salt, for sprinkling

- 1 Heat oven to 325°F. Coat a 10- to 12-cup nonstick Bundt pan with cooking spray. Sprinkle turbinado sugar evenly to coat the pan. In a large bowl, whisk together the flour, pudding mix, baking powder and baking soda.
- 2 In a large bowl, mash 3 of the bananas. Cut the remaining banana into ¼-in. pieces and set aside. Add the eggs, oil, sugar, vanilla and 1 tsp salt to the mashed bananas and whisk to combine. Add the flour mixture and mix until fully incorporated. Fold in the diced bananas and toffee bits.
- 3 Transfer the mixture to the prepared pan and bake until a wooden pick inserted into the center comes out clean, 55 to 60 minutes. Let the cake cool in the pan for 15 minutes, then invert onto a wire rack to cool completely.
- 4 Meanwhile, place the butterscotch chips, butter, cream and the remaining ¼ tsp salt in a small microwave-safe bowl. Microwave on high until the chips just start to melt, 35 to 40 seconds. Whisk until smooth. Let cool for 5 minutes, then drizzle on top of the cake. Lightly sprinkle with sea salt.

PER SERVING 304 CAL, 13 G FAT (4 G SAT FAT), 41 MG CHOL, 452 MG SOD, 3 G PRO, 45 G CAR, 1 G FIBER