



Banana Dulce de Leche Pound Cake

Rich flavorful dessert to serve for a gathering

1 cup (226g) unsalted butter, room temperature
3/4 cup (150g) granulated sugar
1/2 cup sweetened condensed milk
2 ripe bananas, mashed well (about 3/4–1 cup / 240–300g total)
3 large eggs, room temperature
2 teaspoons vanilla extract
2 cups (250–280g) all-purpose flour
3/4 teaspoon baking powder
1/4 teaspoon baking soda
1/2 teaspoon fine sea salt
1/3 cup mini semi-sweet chocolate chips
1 (13.4 oz) can dulce de leche
Optional: 1 Tablespoon chopped pecans for topping

- Heat oven to 325°F (165°C). Grease a 10-inch loaf pan and line the bottom with parchment paper (leave overhang for easy removal).
- In a stand mixer, cream the butter and sugar on medium speed until pale and fluffy, 1–2 minutes. Add the condensed milk; mix until smooth. Scrape down the bowl, then beat in

the mashed bananas until fully incorporated (the batter will look a little looser—that's fine).

- Add the eggs one at a time, beating well and scraping the sides after each. Beat in the vanilla extract. Scrape down the bowl again.
- Sift together the flour, baking powder, baking soda, and salt. Add to the butter-banana mixture and beat on low just until combined—do not overmix. Stir in mini chocolate chips.
- Spread half the batter into the prepared pan.
- Warm dulce de leche in microwave safe bowl for 20–30 seconds in the microwave if it's too thick. Stir until smooth.
- Spoon about two-thirds of the dulce de leche over the batter, keeping it away from the pan edges. Evenly spread the remaining batter, then spread dollops of the last of the dulce de leche on top. Use a small offset spatula or butter knife to plunge in and gently swirl, creating a marbled ribbon (don't over-swirl or it will all mix together.)
- Bake 60 to 75 minutes. If the cake browns too quickly, tent with foil. The cake is done when the edges are golden, the center is firm to the touch, and a toothpick inserted into a non-dulce de leche spot comes out clean (a few moist crumbs are okay). After 10 minutes, sprinkle lightly with fine chopped pecans if desired.
- Cool in the pan on a wire rack. Run a knife around the edges, then lift out using the parchment. Cool completely. Serve in slices. It keeps beautifully, wrapped in the fridge for up to 4 days; bring to room temp before serving. Yield: one 10 inch loaf cake

About the Recipe: This banana dulce de leche pound cake recipe is a rich and flavorful dessert that blends banana sweetness with creamy dulce de leche, layered into a tender pound cake. It features buttery banana cake batter with sweetened condensed milk for extra moisture and flavor and surprise mini chocolate chips. The cake is swirled with luscious dulce de leche for a marbled effect and finished with a sprinkle of chopped pecans for crunch after it's baked. if desired. It's a perfect treat for fun gatherings or as a sweet snack.