

Maine Arts Camp

Recipe: BUCKWHEAT BANANA CAKE WITH YOGURT ESPRESSO FROSTING

Chef: Charlie Limoggio CEC

Servings: 8

Quantity	Unit	Ingredient	Prep Notes
		Cake:	
		Non-stick pan spray	
1	Cup	Whole wheat flour	
1	Cup	Buckwheat flour	Or whole wheat
2	Teaspoons	Ground cinnamon	
1	Teaspoon	Kosher salt	
1	Teaspoon	Baking soda	
½	Teaspoon	Baking powder	
4	Very ripe	Bananas	
2/3	Cup	Packed brown sugar	
2	Large	Eggs	Beaten to blend
½	Cup	Olive oil	
½	Cup	Sour cream	
		Frosting and assembly:	
4	Ounces	Cream cheese	Room temperature
½	Cup	Plain Greek yogurt	
1	Pinch	Kosher salt	
1/3	Cup	Confectioner's (powdered) sugar	
½	Teaspoon	Espresso powder	Or instant coffee powder

1. **Cake:**

- Preheat oven to 350°F. Coat an 8 1/2x4 1/2" loaf pan with nonstick spray, then line with parchment, letting it hang over on both of the longer sides. Whisk whole wheat flour, buckwheat flour, cinnamon, salt, baking soda, and baking powder in a medium bowl.
- Mash bananas and brown sugar in a large bowl until virtually no lumps of banana remain and brown sugar is dissolved. Mix in eggs, oil, and sour cream. Add dry ingredients and mix in with a rubber spatula. Scrape batter into prepared pan and smooth top.
- Bake cake until the top springs back when gently pressed and a tester inserted into the center comes out clean, 55–65 minutes. Transfer pan to a wire rack and let cake cool in pan 30 minutes. Turn out cake onto rack and let cool completely.

Frosting and assembly:

Whisk cream cheese, yogurt, and salt in a large bowl until no lumps remain. Sift powdered sugar through a fine-mesh sieve into bowl and whisk vigorously to combine, then stir in espresso powder.

Do Ahead

Cake can be baked 4 days ahead. Store airtight at room temperature.

Frosting can be made 3 days ahead. Cover and chill.

Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.