



## Banana Roll

Level: Easy

Prep & Roll Time: 50 minutes

Serves: 10-15 pieces

Cook Time: 15-17 minutes

### *Cake:*

Unsalted butter, to grease pan

1 cup all-purpose flour

$\frac{1}{2}$  tsp. coarse kosher salt

1 tsp. baking soda

3 large eggs, at room temperature

$\frac{3}{4}$  cup white granulated sugar

2 medium overripe bananas, mashed well with no large lumps



### *Vanilla Buttercream Filling:*

$\frac{1}{2}$  cup unsalted butter, softened

$\frac{3}{4}$  cup confectioners powdered sugar, sifted

$1\frac{1}{2}$  Tbsp. whole milk, chilled

1 tsp. pure vanilla extract

1. Preheat oven to 350°F. Grease the bottom and sides of a jelly roll pan (10"x15"x1") with unsalted butter. Cover entire pan with a piece of parchment paper. Grease the parchment paper with unsalted butter.
2. In a medium bowl, mix the flour, salt, and baking soda. Set aside.
3. In a stand mixer with a whisk attachment, mix the eggs until just combined. With the mixer on low speed, slowly add the sugar to the eggs. Set the mixer to very high speed (6 or higher) and beat egg mixture for 5 minutes (stop mixer at least twice to scrape down the sides of the bowl with a silicone spatula), until the eggs have doubled in volume, turns frothy, and turns a light yellow color. Set aside.
4. Place  $\frac{2}{3}$  cup of the mashed bananas in a small mixing bowl. Discard any leftover mashed bananas. Add  $\frac{1}{2}$  cup of the frothy egg mixture to the  $\frac{2}{3}$  cup mashed bananas and fold until just combined. Set aside.
5. Sift the flour mixture over the frothy egg mixture and gently fold until just combined.
6. Add the banana mixture to the frothy egg mixture and fold until just combined.
7. Pour mixture onto prepared pan and spread batter evenly. Hold the pan about 2 to 3 inches above your kitchen counter and let it drop flat on the

counter. This will level your batter and remove air bubbles in your cake batter. Immediately place in oven and bake for 15 to 17 minutes or until the top of the cake is lightly browned.

8. When cake is finished baking, drop the pan on the counter again to prevent shrinking. Let the cake cool in the pan for 10 minutes. Place a large piece of parchment paper on top of a wire rack and lay it over the top of the pan. Carefully flip the cake over onto the lined wire rack. Remove the parchment paper from the bottom of the cake. Place another large piece of parchment paper over the bottom of the cake and flip the cake over again. Gently roll the cake (the long way) WITH the top and bottom parchment papers. Cool completely.
9. While the cake is cooling, make the vanilla buttercream filling. In a stand mixer with a paddle attachment, beat the butter on high speed until very pale in color (stop the mixer and scrape the sides of the bowl at least twice). Turn mixer to low and slowly add the sifted sugar. Mix well. Slowly add the milk and vanilla. Turn the mixer to high speed and run for 10 minutes, until filling is light and fluffy.
10. When the cake is cooled, unroll, and carefully remove the parchment papers (the browned surface of the cake should stick to the parchment, and that's okay, the lighter surface will look nicer when rolled) and place the unrolled cake onto a large piece of foil. With an angled spatula, evenly spread vanilla buttercream on inside of the cake. Re-roll cake tightly. Wrap in the foil and refrigerate for 2 hours. When ready to eat, cut into slices and thaw for 5-10 minutes before serving.

Notes:

- When preparing the jelly roll pan before baking, butter the parchment paper well so it's easy to peel off the cake after baking. Don't miss any spots.
- Roll the cake when still warm. If you let the cake cool completely, it will crack when rolling.
- It's easier to cut the banana roll after refrigeration and the buttercream filling has solidified.
- I like the banana roll plain, but if you want to make more of a presentation, dust powdered sugar over the slices before serving.