

# Upside Down Caramelized Banana Bread Skillet Cake

Yield: 7 min  
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/brazilian-caramelized-banana-recipe>

## Ingredients:

- 1/2 cup unsalted butter melted and cooled + 3 tablespoons
- 1 1/2 cups granulated sugar
- 1/2 cup brown sugar loosely packed, + 1/3 cup
- 2 large eggs
- 2 teaspoons vanilla extract
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/2 teaspoon cinnamon
- 4 bananas mashed, about 1 1/4 cups + 2 bananas, sliced
- 1/3 cup milk

## Nutrition:

1. Calories: 550 calories
2. Carbohydrate: 98 grams
3. Cholesterol: 95 milligrams
4. Fat: 15 grams
5. Fiber: 3 grams
6. Protein: 7 grams
7. SaturatedFat: 9 grams
8. Sodium: 270 milligrams
9. Sugar: 62 grams

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