

Homemade Bundt Cake

Easy Bundt Cake Recipes are going to be your new favorite go-to desserts. Especially after seeing this delicious list of our all time favorites!

Bundt cakes are so popular and for good reason. Something about their moist, soft, sweet flavor just leaves you wanting seconds every time! You will not be able to get enough of these Easy Bundt Cake Recipes!

Bundt cakes are towards the top on my list of favorite desserts. How could they not be? Bundt cakes are just too good to ever pass up!

EASY BUNDT CAKE RECIPES

I mean really, have you ever met anyone that could say no to a delicious and amazing bundt cake! I haven't. They are my go to dessert!

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There are so many different flavors of bundt cakes.
Million Dollar Cream Cheese and Garlic Dip

Whether you love chocolate, red velvet, lemon, or apple, there are Easy Bundt Cake Recipes for you! Included in this list are all of the recipes just mentioned!

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No matter what kind of treat you are looking for, this bundt cake compilation will have something you will love!

The taste is only the half of it with bundt cake recipes! You will not believe how simple and easy these recipes are to make. Nothing is better than a recipe that takes hardly any time to throw together, yet it still tastes absolutely and undeniably incredible!

For Ingredients And Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends

Ingredients :

Cake :

- 3 cups all purpose flour
- 2 teaspoons baking soda
- 1/2 teaspoon salt
- 1 cup (2 sticks) unsalted butter softened
- 1 2/3 cups granulated sugar
- 2 teaspoons pure vanilla extract
- 2 large eggs
- 1 3/4 cups mashed very ripe bananas approx 4 bananas
- 1 cup sour cream I used light

Brown Sugar Icing:

- 1/4 cup unsalted butter cut into cubes
- 1/2 cup brown sugar packed
- 2 tablespoons milk
- 1/4 teaspoon pure vanilla extract
- 3/4 cup powdered sugar
- 1/4 cup chopped toasted walnuts or pecans

Directions :

Cake :

1. Preheat oven to 350°F. In a large bowl, combine flour, baking soda and salt. Set aside.
2. With a hand mixer or stand mixer fitted with a paddle attachment, beat butter until smooth and creamy. Add sugar and beat for another minute, at medium speed,

scraping down the bowl as necessary.

3. Add vanilla, then beat in 1 egg at a time. Mix in bananas (the mixture might curdle, that's ok).
4. Add half of the dry ingredients, sour cream, and then the remaining dry ingredients, mixing between each addition.
5. Thoroughly grease a 12-cup bundt pan and add the batter to the pan. Rap the pan on the counter a couple times (to remove air bubbles), then smooth if the top. Bake for 55-65 minutes, until a toothpick inserted into the center comes out clean.
6. Loosely cover the cake with foil if it starts to get dark (this was around 30 minutes for me).
7. Place the pan on a wire rack until it is cool enough to handle, then carefully unmold the cake and place it back on the rack to cool completely.

Icing :

1. In a small saucepan combine butter, brown sugar and milk. Bring to a simmer, whisking frequently and cook until the sugar is dissolved, a minute or two. Remove from the heat and cool for 5 minutes.
2. Add vanilla, whisking to combine. Add powdered sugar 1/4 cup at a time, whisking vigorously, until you reach your desired consistency. The icing will start to firm up quickly so have the cake cooled and ready.
3. Drizzle the icing over the cake and immediately sprinkle with nuts. The icing will set in a matter of minutes.

adapted from : www.celebratingsweets.com

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