

# Cheesecake-Stuffed Banana Bread



Recipe courtesy of Food Network Kitchen

*Banana bread and cream cheese frosting are a winning combination. The cream cheese filling is swirled into the batter just before baking for easy assembly. You get a balanced combination of cream cheese and bread in every bite.*

Level: Easy

Total: 3 hr. 20 min. (includes cooling time)

Active: 20 min

Yield: 1 loaf

## Ingredients:

### Banana Bread:

Nonstick cooking spray, for spraying the pan

1 cup all-purpose flour, plus more for dusting the pan

1/2 teaspoon

baking soda 1/2

teaspoon kosher

salt 1/2 cup

granulated sugar

2 very ripe

bananas

1/4 cup vegetable oil

1/2 teaspoon pure

vanilla extract 1 large egg

Confectioners' sugar, for dusting

### Cheesecake Swirl:

One 8-ounce package cream cheese, at room temperature

1/3 cup

granulated sugar

1/4 cup sour

cream

1 large egg

## Directions:

**1** For the banana bread: Position an oven rack in the bottom third of the oven and preheat to 325 degrees F.

Generously spray a 9-by-5-inch loaf pan with nonstick spray and dust with flour.

**2** For the cheesecake swirl: Combine the cream cheese, granulated sugar, sour cream and egg in a large bowl and beat with a hand mixer until well combined; set aside.

**3** For the banana bread: Whisk together the flour, baking soda and salt in a medium bowl; set aside.

Mash the granulated sugar and bananas in a large bowl to a paste. Whisk in the oil, vanilla and egg. Whisk in the flour mixture until just combined.

**4** Reserve 3/4 cup of the bread batter. Spread the remaining batter in the bottom of the prepared loaf pan.

Spoon the cream cheese mixture over the batter and put the reserved 3/4 cup batter in a line down the center of the pan. Insert the tip of a paring knife into the batter and drag it through and up to swirl 5 to 6 times.

**5** Bake until the top is cracked and a cake tester inserted in the center comes out clean, about 1 hour.

Cool on a wire rack for 30 minutes, then carefully invert onto a platter or cake stand and then flip upright. Cool completely, at least 1 1/2 hours.

Dust with confectioners' sugar and serve.

