

# *Eat Your Heart Out Edibles* ♥

Personal Chef Service and Made-to-Order Bakery

*"Eat Hearty Without the Headache!"*



## *Banana Bread Bottom Cheesecake*

*Recipe Courtesy of Buzzfeed Tasty*

*Yield: 10 Servings*

### **INGREDIENTS:**

#### **Banana Bread Layer**

4 bananas (as ripe as possible)  
4 tablespoon vegetable oil  
1 egg  
1/2 cup sugar  
1 teaspoon vanilla extract  
1 1/2 cups all-purpose flour

1 teaspoon baking powder  
1 teaspoon baking soda  
1/4 teaspoon salt  
1 teaspoon cinnamon



#### **Cheesecake Layer**

32 ounces cream cheese, softened  
1/2 cup sugar  
1 tablespoon vanilla extract

1 cup milk  
1 tablespoon gelatin powder

#### **Caramel for drizzling**

1 1/2 cups sugar  
1/2 cup water

1/2 cup heavy cream  
1/2 tsp vanilla

### **DIRECTIONS:**

- ♥ Preheat the oven to 350°.
- ♥ In a large bowl, mash the bananas with a fork.
- ♥ Add in the oil, egg, vanilla, and sugar. Stir until combined.
- ♥ Add in the flour, baking powder, baking soda, salt, and cinnamon. Stir until just combined. Don't over mix.
- ♥ Pour the banana bread batter into a greased springform pan and bake for 30-40 minutes or until the top is set.

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- ♥ In a large bowl, add the softened cream cheese, sugar, and vanilla. Whisk until combined.
- ♥ Microwave the milk until hot for about 2 minutes, and add in the gelatin powder.
- ♥ Quickly stir until gelatin is dissolved, about 5 minutes.
- ♥ Pour the gelatin mixture over the cream cheese and whisk again until smooth.
- ♥ Pour the cheesecake mixture over the baked banana bread and cool for 3 hours or overnight.
- ♥ For the caramel sauce: In medium saucepan, heat sugar and water until amber brown. Do not stir!
- ♥ The mixture will take a good few minutes to start to bubble and turn brown, but have patience!
- ♥ Take off heat and pour in the heavy cream and vanilla, stirring for about 2 minutes until caramel forms.  
CAUTION: adding the cream will cause the sugar to boil, so mix carefully.
- ♥ At this point quickly pour caramel onto/into whatever dessert you are creating and allow to set until firm, about 5 minutes.
- ♥ Drizzle the cooled cake with caramel and enjoy!

