



Ingredients



- 24 vanilla wafers
- 3 bananas, peeled
- 1 pkg (16.25 oz. or 461 g) white cake mix
- 1 ¼ cups (310 mL) milk
- 1 cup (75 mL) vegetable oil
- 3 eggs
- 8 oz. (25 g) reduced-fat cream cheese (Neufchâtel), softened
- ¾ cup (175 mL) caramel topping
- Whipped Cream**
- 1 cup (250 mL) heavy whipping cream
- 2 tbsps (30 mL) powdered sugar
- 1 tsp (5 mL) vanilla extract

Cake

Banana Poke Cake



Instructions

- Add 16 of the wafers to the Manual Food Processor(\$60, item #2593) and process until finely chopped; remove and set aside(1 cup Prep Bowls, \$24, item #1825).
- Process 2 of the bananas until they're smooth. Combine the cake mix, milk(Easy Read Measuring Cups(\$35, item #100193), oil(measure all, \$8, item # 2236) eggs, and banana puree into the Rockcrok® Dutch Oven(\$140, item #3140)
- Microwave, covered, on HIGH for 10–12 minutes, or until a Cake Tester & Releaser(\$7, item #1794) inserted in the center comes out clean. Remove the lid and cool for 10 minutes.
- Meanwhile, process half a banana until it's pureed. Add the cream cheese and process until smooth. Add the caramel and continue to process until well combined.
- Poke about 20 holes into the cake with the handle of the Teak Wooden Spoon(\$10, item #2002). Pour the mixture evenly over the top of the cake and spread into the holes.
- Add the cream, sugar(measuring spoons, \$11, item #2308), and vanilla to the Whipped Cream Maker(\$27, item #1461 available 7/27). Pump the handle until the whipped cream reaches the desired consistency. Reserve ½ cup (125 mL) of the whipped cream and set aside. Add the remaining whipped cream to the top of the cake and spread it to the edges, then sprinkle with the crumbled wafers.
- Slice the remaining banana with the Quick Slice(\$40, item # 1181). Use the remaining whipped cream to make 8 dollops around the top of the cake. Top the dollops with the remaining banana slices and wafers, and drizzle with caramel.