

Red Velvet Banana Bread with White Chocolate Cream Cheese Glaze

Serves: 8-10 slices Print

Ingredients:

For the Banana Bread:

- 1 ½ cups red velvet cake mix (from a boxed mix)
- 2 tbsp melted butter
- 3 very ripe bananas, mashed with a fork
- 1 egg
- ¼ cup water

For the White Chocolate Cream Cheese Glaze:

- 1/3 cup white chocolate chips
- 1/8 cup heavy cream
- 2 oz cream cheese, softened
- sprinkles for decorating, optional

Directions:

1. Make the Banana Bread: Preheat oven to 350 degrees. Spray bottom and sides of a 9x5in loaf pan with cooking spray. In a mixing bowl, combine cake mix, butter, bananas, egg, and water. Stir with a spoon by hand until combined. Pour batter in to loaf pan. Bake for 50-55 minutes until a toothpick inserted in the center comes out clean. Allow to cool in pan for 5 minutes. Run a butter knife around the edges of the pan to loosen the bread. Remove from pan and transfer to a wire rack to cool completely.
2. Make the Glaze: Place white chocolate chips, cream cheese, and heavy cream in a microwave safe bowl. Microwave for 45 seconds. Stir until completely combined and smooth.
3. Pour glaze over top of cooled banana bread. Use a small offset spatula or butter knife to spread over surface, if necessary. Top with sprinkles, if desired. Allow glaze to set completely (about 1 hour) before cutting and serving. Store leftovers in the refrigerator.

Recipe notes:

- *Super duper ripe bananas are best for banana bread. We're talking just about black peels and mushy on the inside. That is when they're the sweetest! The bananas should be almost like an applesauce texture when you're done mashing them with a fork.
- *If your glaze mix is lumpy, you can run it through a fine mesh sieve to catch the pieces that won't melt in and get a nice smooth glaze.
- *Place waxed paper, aluminum foil, or parchment paper under your cooling rack. That way, you can drizzle the glaze over the bread while it's still on the rack, and it'll be easy clean up.