

Frosted Banana Cake

Oven Temp: 350°F
Prep Time: 20 minutes
Oven Time: 25 minutes
Total Time: 1 1/4 hours

Categories
Dessert
Vegetarian
Cake

Ingredients

Cake

- 1/2 cup Butter (softened) or Margarine
- 1 1/2 cup Sugar
- 2 Eggs
- 1 cup Sour Creme
- 1 tsp Vanilla Extract
- 2 cups Flour
- 1 tsp Baking Soda
- 1/4 tsp Salt
- 2 Medium Ripe Bananas (about 1 cup mashed)

Frosting

- 4oz Creme Cheese (softened)
- 1/4 cup Butter (softened) or Margarine
- 1 tbsp Vanilla Extract
- 1 3/4 - 2 cups Icing Sugar

Method

Cake

Preheat oven to 350F.

In a mixing bowl, cream butter and sugar. Add eggs, sour creme and vanilla.

Combine flour baking soda and salt. Gradually add to the wet mixture.

Stir in bananas.

Spread into greased 15x10x1" baking pan.

Bake at 350F for 20-25 minutes or until a toothpick inserted near the center comes out clean.

Cool

Frosting

In a mixing bowl beat the cream cheese, butter, vanilla and icing sugar to achieve desired consistency.

Frost cake.

Notes

This cake should be stored in the fridge.

Recipe Source: Anne Butler