

Banana Cake

- 1 1/3 cup mashed bananas
- 2 1/2 tablespoons lemon juice *divided*
- 1 1/2 cups milk
- 3 cups flour
- 1 1/2 teaspoons baking soda
- 1/4 teaspoon salt
- 2/3 cup butter *softened*
- 1 cup white sugar
- 1/2 cup brown sugar
- 3 large eggs
- 1 teaspoons vanilla

Frosting:

- 8 oz cream cheese
 - 1/3 cup butter *softened*
 - 3-3 1/2 cups powdered sugar
 - splash of milk
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- Preheat oven to 350°. Grease and flour a 9 x 13 pan.
 - Place 1 1/2 tablespoons lemon juice in a measuring cup. Top to 1 1/2 cups with milk. Set aside.
 - Mix together mashed banana with 1 tablespoon lemon juice, set aside.
 - Beat together butter, brown and white sugar until combined. Add in eggs one at a time and vanilla. Mix on high until light and fluffy (almost the texture of frosting).
 - Combine flour, baking soda and salt in a medium bowl. Alternate adding flour mixture and milk to egg mixture stirring just until combined. (Do not overmix). Fold in bananas. Pour into prepared pan.
 - Put into the oven and reduce heat to 300 degrees. Bake 60 – 70 minutes. (Just until toothpick inserted in center comes out clean; do not over bake).

- Remove from oven and let cool completely before frosting.
- FROSTING:
- Cream together butter & cream cheese until fluffy.
- Add powdered sugar a little at a time, then a splash of milk until you reach desired consistency. Spread over cooled cake.