

# Banana Cake with Cream Cheese Frosting

written by The Recipe Exchange | November 16, 2014

## **Ingredients**

4 Bananas  
1/2 c Sour milk; (1 teaspoon vinegar in milk)  
1/2 c Butter flavored shortening  
1 1/2 c Sugar  
2 Eggs  
1 ts Vanilla  
2 c Flour  
1/2 ts Baking powder  
3/4 ts Baking soda  
1/2 ts Salt

## **Directions**

Add milk and bananas and mash. In separate bowl combine using electric hand beater, shortening, sugar eggs, vanilla. Add dry ingredients, Add milk/banana mixture to other ingredients. Beat until smooth. Pour into a greased and floured 9x13 cake pan. Bake at 350 degrees for about 30 minutes until top is brown and tooth pick comes out clean. Cool completely.

## **Cream Cheese Frosting**

1 8 oz. pkg. cream cheese, softened  
1/2 cup butter, melted  
1 teaspoon vanilla  
3 cups powdered sugar  
1 tablespoon milk

Combine all ingredients, beat with electric hand mixer until smooth.