

Banana Cake with Cream Cheese Frosting

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written by The Recipe Exchange | January 4, 2015

Ingredients

1 c Butter or margarine, softened
2 c Sugar
2 Eggs, room temperature
3/4 c Milk
3 c Flour
2 ts Baking powder
1 1/2 c Bananas, ripe, mashed

Directions

Cream butter and sugar. Add eggs. Mix. Combine flour and baking powder. Add to butter/sugar mixture alternating with milk –beginning and ending with flour mixture. Fold in mashed bananas. Pour into 3 greased and floured 9-inch round cake pans. Bake (in preheated oven) at 350 for 25-35 minutes (or until cake springs back when lightly touched). Cool and frost between layers and sides with cream cheese frosting.

FROSTING: Combine and spread on cold cake.

1/4 lb Butter or margarine, softened
8 oz Cream cheese, softened
16 oz Sugar, confectioners
2 ts Vanilla