

# Frosted Banana Bars

written by The Recipe Exchange | December 25, 2015

## **Ingredients**

$\frac{1}{2}$  cup butter, softened  
1 $\frac{1}{2}$  cups white sugar  
2 eggs  
1 cup sour cream (or substitute plain Greek yogurt)  
1 teaspoon vanilla extract  
2 cups all-purpose flour  
1 teaspoon baking soda  
 $\frac{1}{4}$  teaspoon salt  
1 cup mashed ripe bananas (about two medium sized bananas, a little brown and mushy are best)

## **CREAM CHEESE FROSTING**

$\frac{1}{2}$  C butter softened  
8 oz Cream Cheese softened  
4 Cups Powdered Sugar

## **Directions**

Preheat oven to 350 degrees F (175 degrees C). Grease a 10×15 inch jellyroll pan.

In a large bowl, cream together the butter and sugar until smooth. Beat in the eggs, then stir in the sour cream (or greek yogurt) and vanilla. Mix the flour, baking soda and salt and stir into the batter. Finally, mix in the mashed bananas. Spread the mixture evenly into the prepared pan (sprayed with cooking spray).

Bake for 20 to 25 minutes in the preheated oven, until a toothpick inserted into the center comes out clean.

Allow bars to cool completely before frosting with the cream cheese frosting.

For Frosting:

Cream butter and cream cheese together. Add and mix sugar in one cup at a time until smooth and creamy.