Crazy Banana Cake

With Cream Cheese Icing

Kate Wimberly

Ingredients:

For the Cake:

- 1 ½ cups very ripe bananas
- 2 tsp. lemon juice
- 3 cups flour
- 1 ½ tsp. baking soda
- ¼ tsp. salt
- ¾ cup softened butter
- 2 cups sugar
- 3 eggs
- 2 tsp. vanilla
- 1 ½ cups buttermilk

For the Frosting:

- ½ cup softened butter
- 8 oz. cream cheese room temp
- 1 tsp. vanilla
- 3 ½ cups powdered sugar

Instructions:

1. Preheat oven to 275 degrees.
2. Grease and flour 9x13 pan.
3. Mash bananas and mix with lemon juice. Set aside.
4. In a medium bowl, mix flour, baking soda and salt. Set aside.
5. In mixer, cream butter and sugar.
6. Beat in eggs one at a time. Add vanilla.
7. Beat in flour mixture alternating with buttermilk.
8. Mix in bananas.
9. Pour into cake pan and bake 1 hour and 10 minutes or until knife comes out clean.
10. Immediately place cake pan in freezer for 45 minutes.
11. Cream butter and cream cheese.
12. Beat in vanilla and powdered sugar.
13. Frost cake and enjoy!