

BANANA CREAM CAKE WITH BANANA CREAM CHEESE FROSTING

INGREDIENTS:

For Cake:

1 package (15.25 ounces) yellow cake mix
 1/2 cup packed light brown sugar
 1 teaspoon cinnamon
 2 ripe medium bananas, mashed (about 1 cup)
 1/2 cup vegetable oil
 1 cup water
 3 large eggs
 1/4 teaspoon LorAnn Super-Strength Banana Cream Flavor

For Banana Cream Cheese Frosting:

4 ounces cream cheese, softened
 4 tablespoons butter, softened
 1 1/2 cups confectioners' sugar
 1/16 teaspoon LorAnn Super-Strength Banana Cream Flavor (about 3 to 4 drops)



DIRECTIONS:

For Cake

1. Preheat oven to 350°F. Lightly grease a 13 x 9-inch baking pan with shortening and dust with flour, shaking out the excess.
2. Combine cake mix, brown sugar, and cinnamon in a large mixing bowl. Add mashed bananas, water, oil, eggs, and LorAnn Super-Strength Banana Cream Flavor. Beat with an electric mixer on low speed for 30 seconds, then on medium speed for 2 minutes, scraping down the sides of the bowl as needed. Pour batter into the prepared pan.
3. Bake for 35 to 40 minutes, or until the top is lightly browned and a toothpick inserted into the center comes out clean. Begin checking for doneness at 35 minutes. Cool completely on a wire rack before frosting.

DIRECTIONS CONTINUED:

For Frosting

1. Beat cream cheese and butter with an electric mixer until smooth and combined. Gradually add confectioners' sugar, beating on low speed until incorporated.
2. Add LorAnn Super-Strength Banana Cream Flavor and beat on medium speed until light and fluffy, about 1 minute more.
3. Spread frosting evenly over the completely cooled cake.

Makes 16 servings

