

Banana Cake with Banana Cream Cheese Frosting

Recipe from Anne Byrn, Cake Mix Doctor
www.cakemixdoctor.com

Ingredients

For cake:

1 package (18 1/4 ounces) plain yellow cake mix
1/2 cup packed light brown sugar
1 teaspoon cinnamon
2 ripe medium -size bananas, mashed (about 1 cup)
1/2 cup vegetable oil
1 cup water
3 large eggs
2 teaspoons creme de banane liqueur, optional
(We substituted 1/4 teaspoon LorAnn Banana Creme Flavor)

For Banana Cream Cheese Frosting:

4 ounces cream cheese, at room temperature
4 tablespoons (1/2 stick) butter, at room temperature
1 1/2 cups confectioners' sugar
3 to 4 drops LorAnn banana cream flavor



Directions

For cake:

Heat oven to 350 ° F. Lightly grease a 13 x 9-inch baking pan with shortening and dust with flour. Shake out excess flour.

Place cake mix, brown sugar and cinnamon in a large mixing bowl. Add mashed bananas, 1 cup water, oil, eggs and, if desired, liqueur (or flavoring). Blend with an electric mixer on low speed 1 minute. Stop mixer and scrape down side of bowl with rubber spatula. Beat 2 minutes at medium speed until well blended, scraping side again if needed. Pour into prepared pan, and place on center rack of oven.

Bake until top is lightly browned and a toothpick inserted in center comes out clean, about 40 minutes. Remove from oven, and cool on a wire rack.



For Frosting:

Place cream cheese and butter in a large mixing bowl. Blend with an electric mixer on low speed until combined. Add confectioners' sugar a bit at a time, and blend on low speed until well incorporated, 1 minute. Add flavoring, and blend at medium speed until fluffy, minute more. Frost cooled cake.

Yield - 16 servings