

Super Moist Banana Snack Cake

This cake is incredibly moist and packed with banana flavor!

Ingredients

1/2 cup pecans, toasted and finely chopped (see directions below)

1/2 cup granulated sugar
3 tablespoons butter, softened
1 egg
1/2 cup buttermilk
1/2 teaspoon LorAnn Banana Bakery Emulsion
1/2 teaspoon LorAnn Cinnamon Bakery Emulsion
3/4 cup mashed ripe banana
1 cup all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt

Vanilla Bean Frosting

2 tablespoons butter, softened
1-1/2 cups confectioners' sugar
4 tablespoons milk or heavy cream
1/2 teaspoon LorAnn Madagascar vanilla bean paste

Directions

1. Preheat oven to 375F.
2. Place pecans on a cookie sheet and toast in oven until fragrant, about 5 minutes. Chop finely and set aside.
3. In a mixing bowl, cream sugar and butter. Add egg and mix well, scraping down sides of bowl as necessary. Mix in buttermilk and bakery emulsions until well combined. Stir in mashed banana.
4. In a separate bowl, whisk together the flour, baking soda and salt. Add to wet ingredients and mix until combined. Stir in reserved pecans.



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5. Pour mixture into a well-greased 8" x 8" pan and bake for 20 to 25 minutes or until a toothpick inserted into center of cake comes out clean. Remove to wire rack and cool completely.

For Frosting

1. Mix together the softened butter, confectioners' sugar and milk or heavy cream until smooth. Stir in vanilla bean paste. Spread onto cooled cake.

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