



THE J.M. SMUCKER CO.

Banana Cake with Cream Cheese Icing

Prep Time **Cook Time** **Serves** **Difficulty**

20 mins 40 mins 12 N/A

Ingredients

- **Cake:**
 - 2 cups (500 mL) **Five Roses®** All Purpose Flour
 - All Purpose Bleached White Flour
 - 1 1/2 tsp (7 mL) baking powder
 - 1 tsp (5 mL) baking soda
 - 1/2 tsp (2 mL) salt
 - 1 1/2 cup (375 mL) sugar
 - 1/2 cup (125 mL) butter or margarine
 - 1/2 cup (125 mL) buttermilk or sour milk, divided
 - 1 cup (250 mL) ripe banana, mashed
 - 2 eggs
 - 1 tsp (5 mL) pure vanilla extract
- **Frosting:**
 - 2 pkgs (250 g each) cream cheese, softened
 - 1/4 cup (50 mL) butter or margarine
 - 2 cups (500 mL) icing sugar, sifted

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease two 9" (23 cm) round cake pans.

Step 2:

Cake: In a large mixer bowl, combine flour, baking powder, baking soda and salt.

Step 3:

Add sugar, butter, 1/4 cup buttermilk and banana. Beat on medium speed for 2 minutes.

Step 4:

Add eggs, vanilla and 1/4 cup buttermilk. Beat on medium speed for 1 minute.

Step 5:

Spread batter evenly in two greased round cake pans.

Step 6:

Bake at 350°F (180°C) for 30 - 40 minutes or until toothpick inserted in centre comes out clean. Cool 10 minutes, then remove from pans and cool completely.

Step 7:

Frosting: In a medium bowl, beat cream cheese and butter together on medium speed of electric mixer. Add icing sugar, beating until smooth.

Step 8:

Fill and Frost cake layers.

Images

