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 350ºF (180ºC). 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 350ºF (180ºC) 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.

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