

Frosted Banana Bars

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a family favorite that feeds a crowd!

Cake

- 1/2 cup butter, softened
- 2 cups sugar
- 3 eggs
- 1 1/2 cups mashed bananas (about 3)
- 1 tsp vanilla
- 2 cups flour
- 1 tsp baking soda
- pinch salt

Frosting

- 1/2 cup butter, softened
- 8 oz cream cheese, softened
- 4 cups powdered sugar
- 2 tsp vanilla

Cake

1. Preheat oven to 350. Grease a jelly roll pan (15×10).
Set aside

2. In a mixing bowl, cream butter and sugar
3. Beat in eggs.
4. Beat in bananas and vanilla
5. In a bowl, combine flour, baking soda and salt.
6. Add to creamed mixture. Mix well
7. Pour into prepared pan
8. Bake for 25 minutes or until cake tests done when a toothpick inserted in center comes out clean
9. Cool completely

Frosting

1. Cream butter and cream cheese until well combined
2. Gradually add sugar
3. Add vanilla, beat well
4. Spread over cooled cake.

Dessert
Cake