

# 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