

Recipe courtesy of



Classic Banana Cake with Fluffy Cream Cheese Frosting

This is a beloved family recipe from my mother in law. With no bells and whistles it's a straightforward, go to cake for any occasion!

Ingredients for Cake:

½ cup soft butter (one stick)
2 cups granulated sugar
3 eggs
1 ½ cup very ripe bananas, mashed (approx. 3 bananas)
1 tsp vanilla extract
2 cups All Purpose Flour
1 tsp baking soda
¼ tsp kosher salt

Ingredients for Cream Cheese Frosting:

½ cup soft butter (one stick)
8oz soft, room temperature cream cheese
(room temp is important here)
4 cups powdered sugar
2 tsp vanilla extract
Pinch of salt

Directions for Cake:

Preheat oven to 350 degrees, line a 9x13 baking pan with parchment paper, spray with non stick spray. Whisk together dry ingredients (flour, salt, baking soda), set aside.

Mash bananas with fork until smooth, whisk in sugar until fully incorporated. Whisk in eggs and vanilla until fully incorporated.

Add flour mixture to banana mixture, mix until smooth and uniform.

Pour batter into prepared pan, bake for 35 mins or until center is set, check for doneness by inserting toothpick or knife in center. Cool cake completely before frosting.

Directions for Frosting:

In a stand mixer with the paddle attachment, cream together butter and cream cheese until very smooth. Scrape down the sides of the mixing bowl with rubber spatula.

Add powdered sugar, vanilla, and salt. Beat for several minutes until fluffy frosting forms. Spread over cooled cake, cut into squares and enjoy!

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