



banana bars with cream cheese icing

If you love banana bread but feel like it's missing a little something, then these Banana Bars with Cream Cheese Frosting are for you. Golden, moist banana cake-like bars are baked to perfection and slathered with a cream cheese frosting that going to make you, well, bananas.

MAKES: 20 BARS



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ingredients

- ½ cup butter, softened
- 1 cup sugar
- ½ cup brown sugar
- 2 eggs
- 1 tsp vanilla extract
- ¾ cup sour cream
- 2 cups flour
- 1 tsp baking soda
- ¼ tsp kosher salt
- 3 medium ripe bananas, mashed (1¼ cups)
- 2 tsp fresh lemon juice

Cream Cheese Icing

- 8oz cream cheese, room temperature
- ½ cup butter, room temperature
- 2½ cups icing sugar
- 1 tsp vanilla extract

Graham cracker crumbs, to garnish

print



directions

- 1.** Preheat oven to 350°F. Coat a 13x9-inch baking pan with non-stick cooking spray.
- 2.** Using an electric mixer, beat butter, sugar and brown sugar on medium speed until creamy. Add eggs, one at a time, beating well after each addition. Add vanilla extract and sour cream, mixing well to combine. On low speed, add flour, baking soda and salt just until flour disappears. Fold in mashed bananas and lemon juice. Spread batter into baking pan and bake for 26-28 minutes or until a wooden stick inserted in the center comes out clean. Cool completely before frosting.
- 3.** For the cream cheese frosting, using an electric mixer, beat cream cheese and butter at medium speed until creamy. On low speed, gradually add icing sugar and vanilla extract, mixing until well combined. Continue to beat on medium speed until frosting is the desired spreading consistency. Spread banana bars with cream cheese frosting and sprinkle with graham cracker crumbs. Refrigerate after frosting. Cut into bars and serve.

“On a traffic light green means go and yellow means yield, but on a banana it’s just the opposite. Green means hold on, yellow means go ahead, and red means where the hell did you get that banana at...”

– MITCH HEDBURG

