



banana sheet cake with banana frosting

It's nice to know we're not alone in missing the irresistible "frozen fresh" taste of Sara Lee's Iced Banana Cake. In fact, there are chat rooms dedicated to immortalizing this aluminum pan sheet cake, its pronounced banana flavor and sweet rippled frosting. All you fans, you can finally log off and stop fantasizing about this bygone taste of childhood because now you have this Sara LISA's cake.

SERVES: 12



julie albert & lisa gnat

ingredients

Banana Cake

- 2 1/2 cups flour
- 2 tsp baking soda
- 1/4 tsp kosher salt
- 1/2 cup butter, softened
- 1 cup sugar
- 3/4 cup packed brown sugar
- 2 large eggs
- 1 tsp vanilla extract
- 2 2/3 cup buttermilk
- 4 medium-size ripe bananas, peeled and mashed
- 2 tsp fresh lemon juice

Banana Frosting

- 1/4 cup butter, softened
- 1/2 cup mashed bananas (about 1 banana)
- 1/2 tsp fresh lemon juice
- 1/2 tsp vanilla extract
- 3 1/2 cups icing sugar

directions

1. Preheat oven to 350°F. Coat a 13x9-inch baking pan with non-stick cooking spray.
2. In a small bowl, combine flour, baking soda and salt. Set aside.
3. Using an electric mixer on medium speed, cream butter, sugar and brown sugar until light and fluffy. Beat in eggs one at a time and then add vanilla extract. Alternate adding flour mixture and buttermilk until combined. Stir in mashed bananas and lemon juice. Pour batter into prepared baking pan and bake 35-40 minutes or until a toothpick inserted into the center of the cake comes out clean. Allow to cool in pan for 10 minutes.
4. For the frosting, in an electric mixer, beat butter, bananas and lemon juice on medium speed until well combined. On low speed, slowly add icing sugar until a smooth consistency is reached, scraping down sides of the bowl once or twice. Spread frosting on cool cake.

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