



# Banana Cake with Cream Cheese Frosting

## Ingredients:

### *For The Cake:*

- 1 1/3 cups sugar
- 1/4 cup softened butter
- 1 cup vanilla (or plain) yogurt
- 2 eggs
- 3 large mashed bananas
- 2 tsp vanilla
- 2 cups flour
- 1 tsp baking soda
- 1/2 tsp salt

### *For The Icing:*

- 2 cups icing sugar
- 1/2 cup + 1 tbsp cream cheese
- 3 tbsp cream
- 1 tbsp vanilla bean paste (or extract)
- 1 tsp salt
- fresh bananas for garnish, optional

## Directions:

*For The Cake:* Preheat oven to 350 degrees. Butter a 13 by 9-inch baking dish then set aside.

In the bowl of an electric stand mixer fitted with the paddle attachment, cream together sugar and butter then mix in yogurt and eggs. Stir in mashed banana and vanilla extract. Add the flour, salt and baking soda then mix well.

Pour batter into prepared baking dish, spread into an even layer and bake in preheated oven until toothpick inserted into the center comes out clean, about 35 minutes. Cool completely on wire rack before frosting.

*For The Icing:* Combine all ingredients in the bowl of a stand mixer fitted with the whisk attachment until light and fluffy. About 3-4 minutes. Spread over cooled cake and top with sliced bananas. Let rest and room temperature a bit before serving.