



Cooking in the Kitchen at Olums

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*Delicious Recipes
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Banana Cake

Serves 24

Cake Ingredients:

- 2 sticks butter
- ½ cup water
- 2 cups whole wheat pastry flour
- 2 cups sugar
- 2 eggs
- ¼ cup sour milk (Add 1 teaspoon white vinegar to milk)
- 1 teaspoon baking soda
- 1 teaspoon vanilla
- 3 mashed bananas

Cream Cheese Frosting Ingredients:

- 3 oz light cream cheese
- ½ stick butter
- 1 teaspoon vanilla
- 1 ¾ cup powdered sugar

Directions:

1. Preheat the oven to 375° F. Prepare a baking sheet with non-stick cooking spray and lightly flour.
2. Melt the butter and water together in a sauce pan or microwave.
3. In a mixing bowl combine the flour, sugar, eggs, milk, baking soda, vanilla, and bananas. Stir to combine. Then add the melted butter mixture and stir until well combined.
4. Pour into prepared baking sheet. Bake for 35 minutes. Let cake cool about 1 hour before frosting.
5. To prepare the frosting whip together the cream cheese, butter, vanilla, and powdered sugar.
6. Frost the cooled cake and enjoy!