

Banana Cake with Cinnamon Cream Cheese Frosting

from pemberleybakeshoppe.com

Cake:

2 cups flour
1 t baking powder
¼ t baking soda
¼ t salt
¼ t cinnamon
dash nutmeg
1 1/3 c sugar
1/3 c vegetable oil
1 ½ t vanilla extract
2 large egg whites
1 large egg
3 mashed ripe bananas
½ c buttermilk

Preheat oven to 350 degrees. Using the cooking spray, coat 2 8- or 9-inch pans, lining the bottom with wax paper. You will have to trace the pan on wax paper and then cut out. Press into the bottom of the pan and spray again.

In a separate bowl, combine the first 6 ingredients. Use a whisk to combine. Set aside.

In a mixing bowl, combine the sugar through the eggs. Mix on medium speed for 1 minute. Add the mashed bananas and mix on medium speed for 2 minutes. Alternate the flour mixture with the buttermilk, starting and ending with the flour mixture.

Pour into the prepared pans and bake for about 25-30 minutes, or until tops are brown and toothpick inserted comes out clean. Cool on wire racks for about 10 minutes before inverting and cooling completely. (Once they're out of the pan, you can gently remove the wax paper.)

Frosting:

10 oz. cream cheese (NOT non-fat), room temperature
3 t real vanilla extract
6 cups powdered sugar
2 t cinnamon

In a mixer at medium speed, beat the cream cheese and vanilla until light and fluffy. Slowly add the powdered sugar and cinnamon, 1 cup at a time. Beat at low speed until smooth.

To assemble:

Place about 1 cup of the frosting in-between the two layers of cake and then top the rest with the remaining frosting. Serve immediately. (Store any leftovers in the fridge. Make sure to cover it with a cake dome or plastic wrap.)