

FROSTED BANANA BARS

1/2 cup butter, softened
1 1/2 cup sugar
2 eggs
1 cup sour cream
1 tsp vanilla
2 cups flour
1 tsp baking soda
1/4 tsp salt
1 cup mashed banana (approx 3)

Preheat oven to 350 degrees and grease 10x15 jelly roll pan. Cream butter and sugar. Beat in eggs, one at a time and then stir in the sour cream and vanilla. Combine flour, baking soda and salt and add to the batter. Finally, mix in the mashed banana. Spread evenly into prepared pan and bake for 20-25 minutes. Cool before frosting.

Frosting:

8 oz. cream cheese, softened
1 cup powdered sugar
1/8 tsp salt
1 tsp vanilla
1 1/2 cup heavy whipping cream

Combine cream cheese, sugar, salt and vanilla. Beat until light and fluffy. Set aside. In another bowl beat whipped cream until stiff peaks form. Fold whipped cream into cream cheese mixture. Frost cooled bars and enjoy!

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