

## Banana Pecan Cake With Cream Cheese Icing

For years I would see banana cake mixes in the stores, now you will be hard pressed to find one. I guess the cake mix companies think banana cakes are out of style. I use all of my ripe bananas to make this very moist cake. I also love the height this cake is with the 3 layers and cream cheese filling.

325°F

\*Three 7-inch round cake pans, prepared by spraying with non-stick spray

Serves 8 to 10

### *Cake:*

3 cups cake flour  
1 tsp baking soda  
1/2 tsp baking powder  
1/2 tsp salt  
2 cups granulated sugar  
1 cup unsalted butter, softened  
3 large eggs  
6 tbsp buttermilk  
1-1/2 cups ripe bananas, mashed  
2 tsp pure vanilla extract  
1/2 cup chopped toasted pecans

1. In a bowl, combine flour, soda, baking powder, and salt. Set aside.
2. In a mixer bowl, fitted with the paddle attachment, cream sugar and butter until softened and creamy, about 2 minutes. Add eggs one at a time blend in-between each egg. Add buttermilk, bananas and vanilla.
3. On low speed, add dry ingredients; mix only until blended, about 2 minutes.
4. Fold in pecans.
5. Divide evenly in prepared baking pans. Spread batter out to the sides as it is very thick. Bake in preheated oven until a toothpick inserted into center comes out clean, 40 to 50 minutes.
6. Cool in pans for 10 minutes on a rack then remove and leave on rack until completely cool.
7. Prepare Cream Cheese Icing

## Cream Cheese Icing

This rich icing has many uses. Carrot cake, red velvet or muffins!

Makes about 3 cups

Enough to ice a regular size cake

8 oz	cream cheese, softened
1/2 cup	unsalted butter, softened
1 tsp	vanilla extract
2 lbs	confectioners' sugar

1. In a mixer bowl fitted with a paddle attachment beat cream cheese and butter on medium high speed until smooth, about 3 minutes. Add vanilla and confectioners sugar on low speed until it gathers, about 2 minutes. Place on high speed for 4 minutes. If icing is too stiff add a few drops of water or milk.

\*Note: If you do not have three 7-inch pans you can put the entire batter into two 9-inch pans. Baking time will be close to the same..

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