

Grandma's Banana Nut Cake with Cream Cheese Butter Cream Frosting

Banana Nut Cake Ingredients:

| | |
|---|---|
| 2 Large eggs | 2 cups of flour (if it looks too runny, add a small handful of flour to the recipe) |
| 2 sticks of melted butter | 1 teaspoon of vanilla extract |
| 3 medium - large mashed ripe bananas | 1 teaspoon of baking soda |
| 1 cup of buttermilk or 1 cup of milk with 1 Tablespoon of Lemon juice (let set for 15 minutes to curdle a little) | 1 teaspoon of baking powder |
| 1 1/2 cups of sugar | 1/2 teaspoon of salt |
| | 1 cup of chopped walnuts or pecans |

Preparation:

- Butter and flour a 9 x 13 rectangular baking pan. Preheat oven to 350 degrees.
- Mix all wet ingredients first with whisk.
- Then add all dry ingredients with a wooden spoon and mix well until everything is incorporated.
- Pour into baking pan and bake for 45 minutes or until a knife inserted into the middle of the cake comes out clean.
- (You may use a mixer for this recipe but Grandma didn't show me how to do it with electrical appliances!!! =o)

Grandma's Cream Cheese Butter cream Icing Ingredients:

4 ounces of cream cheese
1/4 cup of butter
a few tablespoon of milk
1/2 - 3/4 pound of powdered sugar (If you feel it needs more...then go ahead add more!)

(Grandma never used exact measurements...it was whatever she wanted! =o)

Preparation:

- Cream together cream cheese and butter that has been brought to room temperature
- Blend in 1/2 a pound of powdered sugar until incorporated well.
- Add a Few Tablespoons of milk to the mixture until the right consistency is achieved for spreading on cooled cake.
- Now pour yourself a big glass of milk and Enjoy!!!!!!