

Banana Layer Cake with Vanilla Cream Frosting

Ingredients:

For Cake:

- ➲ 4 cups all purpose flour
- ➲ 2 teaspoons baking soda
- ➲ 2 teaspoons cinnamon
- ➲ 1/2 teaspoon nutmeg
- ➲ 1 teaspoon salt
- ➲ 1 cup (2 sticks) unsalted butter, softened
- ➲ 2 cups white granulated sugar
- ➲ 1 cup light brown sugar, firmly packed
- ➲ 4 eggs, room temperature
- ➲ 2 teaspoons pure vanilla extract
- ➲ 2 cups mashed ripe bananas, (the riper the better), about 4 -6 bananas
- ➲ 1 cup full fat Greek yogurt (I used a honey flavored, but plain is fine)

Frosting and Garnish:

- ➲ 12 ounces cream cheese, room temperature
- ➲ 1 stick unsalted butter, room temperature
- ➲ 4 cups powdered sugar
- ➲ 1 teaspoon vanilla
- ➲ 1 teaspoon cinnamon
- ➲ 1 teaspoon fresh squeezed lemon juice
- ➲ 2 thinly sliced bananas, for cake layer and garnish
- ➲ 1 cup dried banana slices, for decoration

Directions:

Preheat the oven to 350°F.

Line the bottoms of 2 - 9" cake pans with parchment paper, spraying with cooking spray on either side. In a medium bowl, whisk together the flour, baking soda, cinnamon, and salt.

In a standing mixer with paddle attachment, beat butter and sugars for several minutes until smooth and creamy. Beat in the eggs one at a time to incorporate, scraping sides with each egg. Add vanilla and mashed bananas and blend to incorporate. Mix in half of the flour mixture, then yogurt, followed by the remaining flour mixture.

Divide batter evenly in a prepared pans. Bake for about 30-35 minutes until the surface is golden and a cake tester comes out clean from the center of cakes. Allow to cool for 10 minutes before inverting cakes on cooling rack to cool completely.

Frosting and Decorating:

Mix all of the ingredients together with an electric mixer until fluffy and light and well combined. Place first cake layer, flat-side up, on a cake stand on top of a large piece of parchment. Spread a heaping portion of frosting on flat surface, frosting evenly over the top. Place fresh banana slices all over the frosting. Spread some additional frosting on bananas. Place second layer of cake flat-side down, on top of first. Use remaining frosting to cover top and sides.

Garnish with dried bananas on the side and fresh bananas on the top. Use flowers for decorating if desired. Refrigerate for at least an hour to help frosting set. Slice and serve.

