

THE WAY THE COOKIE CRUMBLES



Banana Cake with Cream Cheese Frosting (adapted from allrecipes via Just Baked)

Makes one 9-by-13-inch pan; 18-24 servings

For the cake:

2 cups (9.6 ounces) all-purpose flour
1 teaspoon baking soda
8 tablespoons (1 stick) unsalted butter, softened
½ teaspoon salt
1¼ cups (8.75 ounces) sugar
2 large eggs, room temperature
1 teaspoon vanilla extract
1 cup mashed ripe bananas (about 3 bananas)
1 cup sour cream, room temperature

For the frosting:

1 (8-ounce) package cream cheese, softened
8 tablespoons (1 stick) unsalted butter, softened
salt
2 cups (8 ounces) powdered sugar
1 teaspoon vanilla extract

1. Heat the oven to 350 degrees. Spray a 9-by-13-inch pan with baking spray (or spray it with regular nonstick spray and distribute flour over the spray). In a medium bowl, combine the flour and baking soda.
2. Place the butter and salt in the bowl of an electric mixer fitted with the paddle attachment. Beat on medium speed for 2 minutes, until light and creamy. Gradually add the sugar to the butter mixture while the mixer is running. Add the eggs one at a time, beating well after each addition. Add the vanilla and banana, mixing until incorporated. With the mixer on low speed, add one-third of the flour mixture, followed immediately by half of the sour cream, mixing just until incorporated. Repeat with another third of the flour and the rest of the sour cream, then the last of the flour. Scrape down the sides of the bowl and mix for 15 seconds longer.
3. Transfer the batter to the prepared pan, smoothing the top. Bake for 30-35 minutes, until a toothpick inserted into the center of the cake comes out clean. Transfer to a wire rack to cool.
4. For the frosting: Place the cream cheese, butter, and a pinch of salt in the bowl of an electric mixer fitted with the whisk attachment. Beat on medium-high speed until creamy, about 1 minute. Gradually add the powdered sugar, and mix on medium-high speed until smooth, about 2 minutes, scraping the sides of the bowl as necessary. With the mixer on medium-low speed, blend in the vanilla. When the cake has cooled completely, spread the frosting evenly over the surface. Cut the cake into squares and serve.