

Banana Cake with Quick Carmel Frosting

From: Sharon Krupika

Serves 16

Baking time: 30 to 32 min.

Assembly Time: 20 Minutes

Cake:

1 package (18.25 ounces) plain yellow cake mix
1/2 c. packed brown sugar
2 med. size ripe banana, peeled and mashed from about 1 c.
1 c. water
1/2 c. vegetable oil
3 large eggs
2 t. creme' de banana liqueur (*I have never used this*)
1 t. ground cinnamon

Quick Carmel Frosting:

8 T. or 1 stick butter
1/2 c. packed light brown sugar
1/2 c. packed dark brown sugar (I just use 1 c. of light)
1/4 c. whole milk
2 C. confectioners' sugar, sifted
1 t. pure vanilla extract

(this was twice as much frosting as I needed for the Bundt cake as I drizzled it over the top- I did not want it to be too sweet))

Directions:

Place a rack in the center of the oven and preheat the oven to 350 deg. Grease (*I use spray*) two 9-inch round cake pans, (*I use a bundt*) and dust with flour.

Place the cake mix, brown sugar, and the cinnamon, in a large mixing bowl.

Add the mashed bananas, water, oil, eggs, and liqueur.

Blend with the mixer on low speed for 1 minute. Stop machine and scrape down the sides of the bowl with a spatula. Increase the mixer to medium and beat for 2 minutes more.

Place batter in pan or pans. Bake for 30-32 minutes. Cool cake completely for 30 minutes or more. (*I used a Bundt pan and I had to cook the cake about 60 minutes*)

Place the butter and brown sugar in a medium-size heavy pan over med. heat.

Stir and cook until the mixture comes to a boil about 2 minutes.

Add the milk, stir, and bring the mixture back to a boil, then remove the pan from the heat.

Add the confectioners, sugar and vanilla. Beat with a wooden spoon until the frosting is smooth.

Use **immediately** to frost the cake of your choice. If the frosting hardens, place the pan back on low heat and stir in the frosting softens.

Note from Lori Larkey:

I added pecans and make 1/2 of the topping and baked in a 9 X 13 pan. This was served this way at the Traditions Education Seminar 2008 in Coburg.