



FROM THE KITCHEN OF: FRANK PYTEL

VICE PRESIDENT MARKETING - JSG CHICAGO

# BANANA CAKE

## INGREDIENTS

### Cake

- 2 sticks butter
- 1/2 cup water
- 2 cups sugar
- 1/4 cup of buttermilk
- 1 cup or 3 mashed bananas
- 2 cups flour
- 2 eggs
- 2 teaspoons baking soda
- 1 teaspoon of vanilla extract
- 1 teaspoon salt

### Frosting

- 1/2-cup soft butter
- 1 8 oz cream cheese, soft
- 1 lb powder sugar
- 1 teaspoon vanilla extract

"BANANAS ARE GREAT, AS I BELIEVE THEM TO BE THE ONLY KNOWN CURE FOR EXISTENTIAL DREAD."

- ANNE LAMOTT

## INSTRUCTIONS

### Cake

Preheat oven to 350 degrees

In a large saucepan melt together 2 sticks of butter and 1/2 cup of water. Remove from the heat after it has all melted.

Add the remaining cake ingredients

Mix together with a large spatula, till well incorporated.

Add 1 cup of chopped walnuts, pecans or chocolate chips. (Optional)

Butter and flour a 13x9 pan. Pour in the batter and bake at 350 degrees for 40 to 45 min.

### Frosting

Cream all ingredients together, and spread over the cooled banana cake.

