Easy Banana Cake

Makes: 8 servings
Prep Time: 10 minutes Bake Time: 40 minutes
Total Time: 50 minutes

Banana Cake:

- 1 & 1/2 cups unbleached all-purpose flour
- 1/2 cup sugar
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt
- 3 ripe bananas, mashed
- 2/3 cup milk of choice or water
- 3 tbsps oil
- 2 tsp vanilla
- 1 tsp apple cider vinegar or distilled white vinegar

Vanilla Buttercream:

- 1/2 cup softened unsalted butter, dairy-free butter, or vegetable shortening
- 1 & 1/2 cups powdered sugar
- 1 tsp vanilla extract
- 1-3 tsp milk of choice or water, if needed

Banana Cake:

Preheat oven to 350°F. Generously grease an 8" or 9" baking pan. I like to line the bottom with a sheet of parchment so the cake doesn't stick, but that is optional. Set pan aside.

In a large mixing bowl, blend together flour, sugar, baking soda, baking powder and salt. Add mashed banana, milk, oil, vanilla, and vinegar. Stir just until well combined.

Pour batter into prepared pan and bake 30–40 minutes, or just until center of cake is set. Bake time will vary depending on pan you use. Begin checking on cake after 25 minutes. When done, cool to room temperature prior to frosting. Spread buttercream over top and decorate as desired.

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Vanilla Buttercream:

In a medium bowl, beat softened butter until creamy. Add powdered sugar 1/2 cup at a time, blending until well combined. Beat in vanilla extract, and 1-3 teaspoons milk/water, if buttercream is too stiff.

Chef's Notes:

Cover cake well and store at a cool room temperature for 2–3 days or in the fridge for up to 1 week.

If kitchen is warm, cake will be best refrigerated. It can spoil easily if left out in a warm kitchen for more than a day or so.

Recipe by Wife Mama Foodie