

# Banana Cake with Whipped Cinnamon Icing

From the kitchen @ HammersNHugs.com



## Ingredients:

### CAKE:

1 ½ c milk  
1 ½ T lemon juice  
4 mashed bananas  
¾ c butter, softened  
3 eggs  
2 t vanilla

2 c sugar  
3 c flour  
1 ½ t baking soda  
¼ t salt

### ICING:

8 oz cream cheese, softened  
½ c shortening  
1 c powdered sugar  
2 t cinnamon

## Directions:

Mix the milk and lemon juice and set aside. Blend the 4 bananas on high until creamy. Mix the rest of the cake ingredients and add the milk and lemon juice at the end. Pour into greased 9x13 pan. Bake at 315F for approximately 60 minutes. Do not overbake! When done place immediately in the freezer for 45 minutes. Mix the icing ingredients and spread when cake is cooled.

## To Freeze:

Bake the cake as directed and place in freezer for 45 minutes. Cover with freezer tight lid. Can be deep frozen for 3 months. Thaw overnight in fridge prior to serving. Make the icing as directed.