



Apple & Banana Cake

Prep: 15-20mins **Cook:** 45mins **Serves:** 12

Ingredients:

- 2 cups all-purpose flour
- 1 cup brown sugar
- 1/2 teaspoon salt
- 2 teaspoons baking soda
- 1 1/2 teaspoons ground cinnamon
- 3 cups of grated apples peel and core before grating
- 2 large bananas mashed
- 1 stick butter or 8 tablespoons or 1/2 cup melted
- 2 eggs
- 2 teaspoons vanilla extract
- 1 cup chopped nuts Optional (Pecans or Walnuts)

For the cream cheese frosting:

- 1 8 ounce package cream cheese, softened
- 1 stick butter softened
- 2 cups powdered sugar
- 1 teaspoon vanilla extract

Instructions

1. Whisk together flour, brown sugar, salt, baking soda and cinnamon. Stir in grated apples, mashed bananas, melted butter, eggs and vanilla extract with spoon. Fold in nuts.



2. Spray a 9 x 13 baking dish with cooking spray and pour batter into the dish. Bake in preheated 350 degree oven 45 to 50 minutes until center tests done. Let cool and frost or sprinkle with powdered sugar before serving. Makes 12 servings.

Cream cheese frosting:

1. Mix together with mixer and spread on cooled cake.