

# Walnut-Banana Cream Cake



PREPARATION TIME  
15 minutes



COOKING TIME  
30 minutes



PERFECT PARTNER  
banana sorbet



Confectioners' sugar, also called 10X or powdered sugar, is less expensive when purchased in large-size plastic bags. Keep the leftovers sealed tightly in the cupboard.

## SHOPPING LIST

- yellow cake mix • walnuts
- cream cheese • bananas
- confectioners' sugar

## ON HAND

- oil • eggs • butter
- vanilla extract

## INGREDIENTS

- 1 (2-layer) package super-moist yellow cake mix
- 1 1/2 cups mashed ripe bananas (about 3 medium)
- 1/2 cup water
- 1/4 cup vegetable oil
- 3 eggs
- 1 1/2 cups chopped walnuts, divided

### FROSTING:

- 8 ounces cream cheese, softened
- 1/2 cup butter or margarine, softened
- 3 cups confectioners' sugar
- 2 teaspoons vanilla extract
- Sliced banana (optional)

SERVES **12**

**COOKIN'**  
*Express*

• You can speed up the ripening of bananas by placing them and a ripe apple in a brown paper bag. Poke a few holes in the bag, then close and leave for 24 hours.

## Make Ahead

Seal unpeeled ripe bananas in heavy-duty storage bags and freeze until ready to use.

## ◆ VARIATION

*For extra flavor and crunch, sprinkle additional chopped walnuts or shredded coconut on top of the frosted cake.*

**1** Preheat oven to 350°F. Beat cake mix, bananas, water, oil and eggs in a large bowl with an electric mixer set at high speed until well mixed, about 2 minutes. Stir in 1 cup walnuts.



**2** Grease and flour two 8-inch cake pans. Spoon batter into pans. Bake until cake layers test done when toothpick is inserted into center, about 30 minutes. Place pans on a rack to cool.

**3** For frosting, beat cream cheese and butter in a medium mixing bowl at high speed until light and fluffy. Add confectioners' sugar and vanilla; beat until smooth, about 1 minute.



**4** Spread frosting between cake layers and over top and sides of cake. Spread remaining chopped nuts on sides of cake. Arrange banana slices on top.