

Banana Bars

Ingredients

- 1/2 cup butter, softened
- 2 cups sugar
- 3 eggs
- 1 1/2 cups mashed ripe bananas (about 3)
- 1 tsp vanilla extract
- 2 cups flour
- 1 tsp baking soda

FROSTING:

- 1/2 cup butter, softened
- 1 pkg cream cheese (8 ozs.), softened
- 4 cups powdered sugar
- 2 tsps vanilla extract

Instructions

In mixing bowl, cream butter and sugar. Beat in eggs, bananas, and vanilla. Combine the flour, baking soda and salt; add to creamed mixture and mix well. Pour into a greased 15x10x1 pan. Bake at 350 degrees for 25 minutes or until bars test done. Cool.

Frosting: Cream butter and cream cheese in a mixing bowl. Gradually add powdered sugar and vanilla; beat well. Spread over cooled bars.

Summary

Yield: 36

Prep Time: 5 minutes

Category: Cookies & Bars