

Banana Cake with Vanilla Frosting

Cake:

2/3 cup sugar

1/2 cup sour cream

1 egg

2 tablespoons unsalted butter, softened

3/4 cup mashed super ripe banana (about 2)

1 teaspoon pure vanilla extract

1 cup flour

1/4 teaspoon salt

1/2 teaspoon baking soda

Frosting:

2 tablespoons unsalted butter, softened

1/4 cup heavy cream

1/2 teaspoon vanilla bean paste* (see below)

1 1/4 cups confectioner's sugar

To make cake:

Preheat the oven to 375F. Cream together sugar, sour cream, egg, and 2 tablespoons softened butter. Add mashed bananas and 1 teaspoon vanilla extract. Add flour, salt, and baking soda; mix well. Pour into greased 8x8 pan. Bake at 375F for 20-25 minutes until a toothpick inserted in the center comes out clean. Cool completely before frosting.

To make frosting:

Cream butter and confectioner's sugar together until smooth. Slowly add the heavy cream; stir until smooth. Stir in the vanilla bean paste until fully incorporated. Spread on cooled cake.

