

Frosted Banana Bars

Bars:

½ C butter (room temp)

2 C sugar

3 eggs

pinch of salt

1 ½ C mashed overripe bananas {about 3 medium bananas}

1 t. vanilla

2 C all-purpose flour

1 t. baking soda

Frosting:

½ C butter (room temp)

8 oz cream cheese (I used 12 oz)

4 C (or more if you add extra cream cheese) powdered sugar

2 t. vanilla

Preheat oven to 350. Beat butter & sugar until creamy. Beat in eggs, bananas, & vanilla. Combine flour, baking soda & salt; slowly add to creamed mixture & mix well. Pour into a greased 15x10x1 baking sheet. Bake at 350 for 25 mins or until golden brown and bars test done. Cool completely.

Frosting: Cream butter & cream cheese in mixing bowl. Gradually add powdered sugar & vanilla. Spread over bars.

Try not to eat the whole pan.