

## Banana Walnut Cake

1/2 c. soft butter or margarine  
1 tsp. vanilla  
1 1/2 c. packed brown sugar  
3 eggs  
2 1/4 c. flour  
2 tsp. baking powder  
1 tsp. baking soda  
1/2 tsp. salt  
1 1/3 c. mashed, ripe bananas  
1/4 c. milk  
1 c. chopped walnuts

Cream together margarine, vanilla, and brown sugar. Add eggs and beat until light and fluffy. Mix dry ingredients together. Mix bananas and milk together. Alternate between the banana and flour mixtures to add to the sugar mixture. Add nuts last. Pour into two greased and floured 9 inch round pans or one 9x13 inch pan. Bake at 350 degrees for 30-40 minutes. Cool. Frost with cream cheese frosting.

### Frosting:

2 (3 oz.) pkg. cream cheese  
3 c. powdered sugar  
1 tsp. vanilla

Soften cream cheese. Mix all together and spread between round layers, sides and on top or over oblong banana walnut cake.