PREP: 20 min
COOK: 30 min
SERVES: 8-10

Banana Cake with Whipped Lemon Cream Cheese Icing

This classic banana cake is everything you want it to be, rich, buttery and moist, but the whipped lemon cream cheese icing takes it to the next level!

Ingredients

Cake

90g butter
1/2 cup (110g) caster sugar
1tsp Queen Vanilla Bean Paste
1 tsp Queen Natural Lemon Extract
1 large egg
1/2 cup (125ml) milk
1/2 cup (75g) plain flour
1 cup (150g) self-raising flour
1 medium banana, mashed (120g)

Icing

65g butter, softened

Method - Cake

STEP 1

Pre-heat the oven to 175C (fan forced) and grease and line a 15cm round tin with baking paper.

STEP 2

In the bowl of an electric mixer beat the butter, sugar and lemon extract together until creamy then add the egg and mix it through.

STEP 3

Add the flours and milk and beat them through then mix in the mashed banana.

STEP 4

Spread the batter into the prepared tin and bake for 25-30 minutes. Remove from tin to a wire rack to cool completely before icing.

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Ingredients

100g cream cheese

1 tsp Queen Natural Lemon Extract

1 2/3 cups (250g) icing sugar

Method - Icing

STEP 1

To make the icing, beat the butter and cream cheese together in the bowl of an electric mixer until smooth. Add the icing sugar and extract and when incorporated, increase the speed and continue to beat until light and fluffy. Spread over cooled cake.

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