

Banana Cake Recipe

From the Food Network Website

Yields 18 cupcakes

Ingredients:

1 cup white sugar
1/2 cup butter
2 eggs
2 teaspoons vanilla extract
1 1/2 cups all-purpose flour
2 tablespoons banana pudding mix
1 3/4 teaspoons baking powder
1/2 cup buttermilk
1 ripe banana, mashed

Directions:

Preheat the oven to 350 degrees F. Place 18 cupcake liners into cupcake pans.

In a medium bowl, cream the white sugar and butter. Beat in the eggs, one at a time, then stir in the vanilla. Combine the flour, pudding mix and baking powder. Then add to the creamed mixture and mix well. Pour in the buttermilk and stir until the batter is smooth. Stir in the mashed banana. Pour or spoon the batter into the cupcake liners in the cupcake pans. Bake until the cake springs back to the touch, 18 to 20 minutes. Test cake doneness approximately 15 minutes into baking time. Cool.