



## Frosted Banana Bars

### Ingredients:

1/2 cup butter  
1 1/2 cups sugar  
2 eggs, room temperature  
1 cup buttermilk  
3 bananas, mashed  
2 teaspoons vanilla extract  
2 cups flour  
1 teaspoon baking soda  
1 teaspoon salt

### Frosting:

4 cups powdered sugar  
2 tablespoons butter, softened  
2 teaspoons vanilla extract  
2 tablespoons milk

### Directions:

1. Wash hands with water and soap.
2. In a large bowl, cream butter and sugar until light and fluffy.
3. Crack eggs into a small bowl. Wash hands with water and soap.
4. Add eggs to the sugar mixture; beat until smooth.
5. Add buttermilk, bananas and vanilla; stir until combined.
6. Combine the flour, baking soda and salt; stir into creamed mixture just until blended.
7. Transfer to a greased 15x10x1-inch baking pan. Bake at 350° F for 18-25 minutes or until a toothpick inserted in the center comes out clean. Cool in pan on a wire rack.
8. For frosting, in a medium bowl, beat powdered sugar, butter, vanilla and milk until fluffy. Frost bars. **Yields:** 24 bars.