Our State eats

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Banana Mayonnaise Snack Cake *with* Peanut Butter Frosting

For the cake:

- **1 cup mashed bananas (2 to 3 very ripe bananas)**
- **1 cup mayonnaise (not reduced fat)**
- **1 cup granulated sugar**
- **⅓ cup water**
- **1 teaspoon vanilla**
- **2 cups all-purpose flour**
- **½ teaspoon baking powder**
- **½ teaspoon baking soda**
- **½ teaspoon kosher salt**
- **½ teaspoon cinnamon**

For the frosting:

- **1 cup creamy peanut butter (not the type that separates and must be stirred)**
- **⅓ cup heavy cream**
- **5 tablespoons unsalted butter, softened**
- **¼ teaspoon kosher salt**
- **1 teaspoon vanilla**
- **1 cup powdered sugar, sifted**

For the cake: Position a rack in the center of the oven and preheat to 350°. Mist a 9-inch round cake pan with nonstick spray. Line the bottom with a round of parchment paper and mist the paper.

In a large bowl using a spatula, stir together bananas, mayonnaise, sugar, water, and vanilla.

In a separate bowl, whisk together flour, baking powder, baking soda, salt, and cinnamon.

Add flour mixture to banana mixture; whisk until dry ingredients are just incorporated.

Scrape batter into prepared pan. Bake on center rack until a tester inserted into the middle of the cake comes out clean, about 50 minutes. Let cool in pan on a wire rack for 10 minutes. Remove cake from pan and place topside up on wire rack to cool completely before frosting.

For the frosting: In a medium bowl using a mixer on low speed, beat peanut butter, cream, butter, salt, and vanilla until smooth. Add powdered sugar and beat on low until smooth, scraping the bowl as needed. Use immediately or store in an airtight container in the refrigerator for up to 5 days. Return to room temperature and stir well before using.

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For this recipe, perfectly ripe bananas are as important as the mayo. Choose fragrant bananas that are fully yellow with large brown patches. The flesh should be very soft and easily mashed with a fork. Trim away any discolored areas and discard any strings. Avoid using frozen and thawed bananas (that might be just right for banana bread) because the flesh turns too dark and watery.

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