

# Blueberry Banana Snack Cake

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## INGREDIENTS

1 1/4 cups sugar  
2/3 cup Land O Lakes butter, melted  
1/4 cup buttermilk  
2 eggs  
1 teaspoon vanilla  
3 medium ( 2 cups ) ripe bananas, mashed  
2 cups all-purpose flour  
3/4 teaspoon baking soda  
1/8 teaspoon salt  
1 cup fresh or frozen blueberries  
Powdered sugar, if desired

- Heat oven to 350°F.
- In large mixer bowl combine sugar, butter, buttermilk, eggs and vanilla.
- Beat at medium speed, scraping bowl often, until creamy ( 1 to 2 minutes ).
- Add bananas, continue beating until well mixed ( 1 minute )
- Add flour, baking soda and salt. Beat at low speed until moistened ( 1 - 2 minutes )
- By hand, stir in blueberries.
- Spoon into paper-lined muffin cups.
- Bake for 25 - 30 minutes or until toothpick inserted in center comes out clean.
- Remove from pan. Cool. Just before serving, sprinkle tops of cakes with powdered sugar

Makes 20 snack cakes