

# Spiced Banana Cake with Salted Caramel Frosting

As found in *The Cake Mix Doctor Cookbook*, with modifications



1 pkg spice cake mix  
½ cup brown sugar  
1 tsp cinnamon  
3 ripe bananas; mashed  
1 cup milk  
½ cup oil  
3 eggs

Salted Caramel Frosting:  
8 Tbsp butter  
1 cup brown sugar  
1 tsp salt  
¼ cup milk  
1 tsp vanilla  
2 cups powdered sugar; sifted  
¼ tsp kosher salt for sprinkling  
over cake

Preheat oven to 350°. Grease and flour a 13x9 pan, or two 9" round pans.

Place all the cake ingredients in a large mixing bowl. Blend on low speed for 1 minute. Scrape sides of bowl and mix at medium speed for 2 minutes. Batter should look well blended and the bananas should be pureed. Pour batter into pan(s) and bake until they are lightly browned and a toothpick inserted in the center comes out clean. For the rounds it should take 30-32 minutes; for the 13x9 size it should take 45-55 minutes. Remove from oven and let cool completely.

For the frosting: Place butter, brown sugar and salt in a medium size heavy saucepan over medium heat. Stir and cook until the mixture comes to a boil, about 2 minutes. Add the milk, stir, and bring the mixture back to a boil, then remove the pan from the heat. Add the confectioner's sugar and vanilla. Beat with a wooden spoon until the frosting is smooth. Use immediately while still warm to frost the cake. If the frosting begins to harden before you're finished, simply place the pan back over low heat and stir until the frosting softens up. As soon as cake is frosted, sprinkle with ¼ tsp kosher salt.