

Apple Banana Cake: The Funny Food ABC

Apple Banana Cake is a fun and easy recipe that's perfect for kids of all ages. It's made with simple ingredients that you probably already have on hand, and it comes out moist and fluffy every time.



Apple Banana Cake: The Funny Food ABC Book

by Ryan Spiering

★★★★★ 5 out of 5

Language : English

File size : 1417 KB

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Lending : Enabled

Screen Reader : Supported



The best part about Apple Banana Cake is that it's a great way to get kids involved in the kitchen. They can help you measure the ingredients, stir the batter, and even decorate the cake. And since it's such a simple recipe, they're sure to be successful.

Ingredients

- 1 cup all-purpose flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup unsalted butter, softened
- 1/2 cup granulated sugar

- 1 egg
- 1/2 cup mashed banana
- 1/2 cup chopped apples

Instructions

1. Preheat oven to 350 degrees F (175 degrees C).
2. Grease and flour a 9x13-inch baking pan.
3. In a medium bowl, whisk together the flour, baking soda, and salt.
4. In a large bowl, cream together the butter and sugar until light and fluffy.
5. Beat in the egg, then stir in the mashed banana and chopped apples.
6. Gradually add the dry ingredients to the wet ingredients, mixing until just combined.
7. Pour the batter into the prepared pan and bake for 25-30 minutes, or until a toothpick inserted into the center comes out clean.
8. Let the cake cool completely before frosting.

Frosting

You can frost the Apple Banana Cake with any type of frosting you like. Here's a simple recipe for a cream cheese frosting:

- 8 ounces cream cheese, softened
- 1/4 cup unsalted butter, softened
- 1/2 cup powdered sugar

- 1/4 teaspoon vanilla extract

In a medium bowl, beat together the cream cheese and butter until smooth. Beat in the powdered sugar and vanilla extract. Frost the cooled cake and enjoy!

Tips

- For a more moist cake, use ripe bananas.
- If you don't have any chopped apples, you can use raisins or another dried fruit instead.
- You can also add other ingredients to the cake batter, such as nuts, chocolate chips, or cinnamon.
- The Apple Banana Cake is a great way to use up leftover bananas.

Variations

There are many different ways to make Apple Banana Cake. Here are a few variations:

- **Apple Banana Spice Cake:** Add 1 teaspoon of ground cinnamon and 1/2 teaspoon of ground nutmeg to the batter.
- **Apple Banana Carrot Cake:** Add 1 cup of grated carrots to the batter.
- **Apple Banana Zucchini Cake:** Add 1 cup of grated zucchini to the batter.
- **Apple Banana Coffee Cake:** Sprinkle the top of the cake with a mixture of cinnamon and sugar before baking.

FAQs

Q: Can I make Apple Banana Cake ahead of time?

A: Yes, you can make Apple Banana Cake ahead of time. Bake the cake according to the instructions and let it cool completely. Wrap the cake in plastic wrap and store it in the refrigerator for up to 3 days.

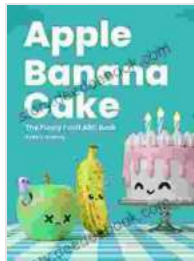
Q: Can I freeze Apple Banana Cake?

A: Yes, you can freeze Apple Banana Cake. Bake the cake according to the instructions and let it cool completely. Wrap the cake in plastic wrap and then in aluminum foil. Freeze the cake for up to 3 months.

Q: What is the best way to serve Apple Banana Cake?

A: Apple Banana Cake can be served warm or cold. It's delicious on its own or with a dollop of whipped cream or ice cream.

Apple Banana Cake is a fun and easy recipe that's perfect for any occasion. It's moist, fluffy, and full of flavor. So next time you're looking for a delicious and easy cake to make, give Apple Banana Cake a try!



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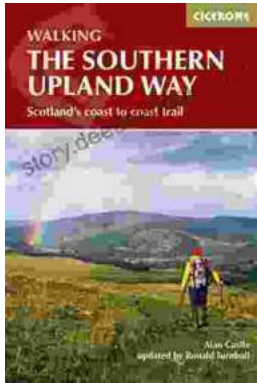
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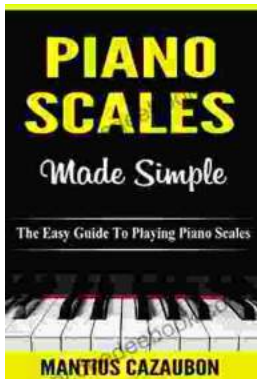
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