Banana Cake

Cake

Sufficient for 2 9in layers.

| Quantity | Ingredient |
|----------|-------------|
| 0.5 cup | Butter |
| 1 cup | Sugar |
| 2 | Eggs |
| 2 cup | Cake flour |
| 0.5 tsp | Salt |
| 2/3 tsp | Soda |
| 5 tbsp | Sour Milk |
| 1 cup | Banana pulp |
| 1 tsp | Vanilla |

- 1. Cream shortening
- 2. Add sugar gradually and continue to beat until fluffy
- 3. Add beaten eggs and vanilla and beat until light
- 4. Sift flour together with dry ingredients
- 5. Add dry ingredients alternatively with milk
- 6. Beat thoroughly after each addition
- 7. Fold in banana pulp until well blended into mixture
- $8.\ \,$ Pour into greased layers pans. Bake at $350{\rm deg}$ for 30 min

Sour milk can be made with 1 cup milk and 1 tbsp of lemon juice

Banana Cake Icing

| Quantity | Ingredient |
|----------|------------------|
| 3 tbsp | Butter |
| 5 tbsp | Brown sugar |
| 2 tbsp | Sweet Cream |
| 1 cup | Shredded coconut |

- 1. Combine ingredients. Beat until well blended
- 2. Spread on cake while the cake is hot
- 3. Toast in the oven until lightly browned