

Banana Cake

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Ingredients:

2 medium eggs.
2 ½ cups of sifted cake flour.
1 ¾ cups of sugar.
1 ¼ cups of mashed fully ripe bananas.
¾ cup of shortening.
¾ cup of buttermilk.
¾ cup chopped walnuts, optional.
1 ¼ teaspoons of baking powder.
1 teaspoon of baking soda.
1 teaspoon of salt.

Preparation:

Place the shortening in a mixing bowl.

Sift in the dry ingredients.

Add bananas and half of the buttermilk.

Mix until moistened.

Beat the eggs.

Mix together the eggs and the other half of the buttermilk; then add to the mixture.

Mix thoroughly.

Add chopped walnuts (optional).

Bake in a lightly floured cake pan at 350°F (175°C) for 35-40 minutes.

Allow to cool for about 10 minutes.

Remove from pan and serve.