

Banana Flips

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Ingredients:

1 (18.25 ounce)
package yellow cake mix
1 (3.5 ounce) package instant banana pudding mix

4 eggs
1 1/2 cups milk
1 1/2 cups white sugar
1/4 cup
all-purpose flour
3/4 cup butter
3/4 cup shortening
3/4 cup milk

1 1/2 teaspoons banana extract

Preparation:

Preheat oven to 350 degrees F
(175 degrees C). Grease and flour 2 - 9x13 inch pans.
In a large bowl,
stir together the cake mix and instant pudding. Beat in the eggs and 1 1/2
cup of milk. Divide the batter evenly between the two pans.
Bake in
preheated oven for 15 to 17 minutes, or until a wooden toothpick inserted
into the cake comes out clean. While the cake is baking, make the filling.

Stir together the sugar and flour. In a medium bowl, cream together the
butter, shortening and sugar mixture. Beat in the milk and banana extract
until smooth.

When the cake is cooled, invert onto a serving tray.
Spread filling over the top and cover with remaining layer of cake. Keep
chilled until 1/2 hour before serving.