

Banana Nut Cake

Yield: 8-12 Servings

*This cake tastes even better with age.

Equipment:

Large baking pan - 14 x 10 inch
Stand mixer with paddle attachment
Sifter
Spatula

Ingredients:

2 ½ cups – Sugar
3 cups – Flour
3 – Eggs
1 ½ tsp - Baking Soda
¾ cup – Nuts
1 cup – Shortening
1 ½ cup - Mashed Ripe Bananas
¾ cup – Buttermilk
1 tsp - Vanilla

Instructions:

- Preheat oven to 350 degrees.
- Grease and flour pan
- Cream sugar and shortening.
- Add eggs, one at a time, beating after each addition.
- Sift flour and baking soda together.
- Add alternately with buttermilk, beating well after each addition.
- Add vanilla, bananas and nuts.
- Pour into pan.
- Bake for 30 minutes or until done.
- Ice with Penuche Icing.

Storage:

Keeps very well at room temperature. It also freezes well.