

Bank Kitchen Recipe

MARK'S MAMAW OPAL'S HOMEMADE BANANA NUT CAKE

Ingredients for Cake: 1 1/2 cups of granulated sugar, 1/2 cup of vegetable shortening / or butter, 2 whole eggs, 2 cups of sifted cake flour, 4 Tablespoons of buttermilk, 1 teaspoon of baking soda, 3 whole bananas (mashed), 1/2 cup of chopped pecans, and 1 teaspoon of vanilla

Cream butter. Then, add sugar to butter, and cream further until fluffy. Add well beaten eggs, and bananas placed through a sieve. Sift baking soda into flour, adding all dry ingredients and buttermilk in alteration to banana mixture. Place batter into 8-inch layer pans. Bake for 25 minutes, at 325 degrees Fahrenheit.

Ingredients for Icing: 1/2 cup of vegetable shortening, 2 1/2 Tablespoons of flour, 1/2 teaspoon of salt, 1/2 cup of sweetmilk, 1/2 cup of brown sugar, 2 cups of powdered sugar, 1 teaspoon of vanilla, and 1/2 cup of chopped pecans

Melt vegetable shortening in a saucepan. Remove from heat, and add flour, salt, and sweetmilk. Return to heat; bring mixture to a boil for 1-minute, stirring consistently. Then, add brown sugar. Remove from heat; add powdered sugar, vanilla, and nuts. Stir mixture until well-blended. Pour icing over warm cake. Slice. Serve, and enjoy.

