

Banana Cake

2-1/3 cups all-purpose flour
1-2/3 cups sugar
1-1/4 cups mashed ripe bananas (about 3 or 4, a little extra is okay)
2/3 cup shortening
2/3 cup buttermilk
3 eggs
1-1/4 teaspoons baking powder
1-1/4 teaspoons baking soda
1 teaspoon salt
2/3 cup finely chopped nuts (optional)

Heat oven to 350 degrees. Grease & flour a pan 13x9x2 inches or line cupcake pan with papers.

Beat all ingredients in large mixing bowl on low speed, scraping bowl constantly, 30 seconds. Beat on high speed 30 seconds. Pour into pan.

Bake until wooden pick inserted in center comes out clean, approx 45 to 50 minutes for 13x9 pan or approx 40 to 45 minutes for cupcakes. Cool & frost.

Cream Cheese Frosting

Cream together 4 ounces softened cream cheese & 4 tablespoons softened butter; beat in 1 teaspoon vanilla and dash salt. Gradually add 2 1/2 cups sifted powdered sugar, blending well.

Note: Double the recipe and put half in freezer to use another time.