

## Banana Layer Cake

2- $\frac{1}{4}$  cup sifted flour  
1- $\frac{1}{4}$  cup sugar  
2- $\frac{1}{2}$  tsp baking powder  
 $\frac{1}{2}$  tsp baking soda  
 $\frac{1}{2}$  tsp salt

$\frac{1}{2}$  cup shortening  
1- $\frac{1}{2}$  cup mashed ripe bananas  
2 eggs  
1 tsp vanilla

Sift the flour, sugar, baking powder, soda, and salt into a large mixing bowl. Add the shortening,  $\frac{1}{2}$  cup of banana, and eggs. Beat two minutes at slow to medium, scraping down the sides twice during mixing. Add the remaining bananas and the vanilla and beat one minute longer. Turn into two well-greased 8-inch round cake pans. Bake at 375° for 20-25 minutes until layers are done and beautifully golden.

Frost between and on top with your favorite frosting, or try Banana Butter Frosting. Optionally, sprinkle chopped nuts over the top.

It'll take about four or five bananas to get the right amount.

Adapted from *Chiquita Banana's Recipe Book* (1950).