

BANANA CAKE

2 c, sifted cake flour	$\frac{1}{2}$ c. shortening
$\frac{1}{2}$ t. baking powder	2 eggs
$\frac{3}{4}$ t. soda	1 t. vanilla
$\frac{1}{2}$ t. salt	$\frac{3}{4}$ c. sliced banana
$1\frac{1}{4}$ c. sugar	$\frac{1}{4}$ c. sour milk or buttermilk

METHOD: Sift flour, baking powder, soda and salt into a bowl. Put the sugar, shortening and eggs into the glass container. Cover and mix at Lo Speed a second or two. Turn to High Speed and blend until fluffy. Add vanilla and banana and run at High until smooth.

While the OSTERIZER is running, put the cover a little to one side and add the milk. When smooth, pour into the dry ingredients in the bowl. Beat well. Bake in 2 greased 9'' layer cake pans at 350 degrees for 35m.