

Banana Shortcake

1/3 cup shortening	1/2 t. salt
1/2 cup sugar	1 t. baking powder
1 beaten egg	1 t. soda
1 beaten egg yolk	1 t. ginger
3/4 cup light molasses	2 t. cinnamon
2 cups flour	1/2 t. cloves
	3/4 c. boiling water

Cream shortening & sugar. Add egg, egg yolk and molasses; beat well. Add sifted dry ingredients. Add water & beat until smooth. Bake in 2 greased 9" layer cake pans at 350 for 25-30 min.
(over for cream filling)

Cream Filling

Beat 1 cup heavy cream & one egg until light & fluffy; add 2 T. sugar, 1/4 t. ginger & 2 bananas sliced & mix thoroughly.