

Auntie Ann's Banana Cake

Serves 12 to 16.

INGREDIENTS

2 1/2 cups sifted cake flour (may use part whole wheat pastry flour)

1 3/4 cups sugar

2 1/4 tsp. baking powder

3/4 tsp. baking soda

1 tsp. salt

3/4 cup (1 1/2 sticks) butter, at room temperature

1 1/4 cups mashed, very ripe banana (about 3 medium)

2/3 cup buttermilk

2 eggs

2/3 finely chopped walnuts

Two 9-inch round cake pans or one 13x9x2-inch cake pan, buttered and floured. Line 9 inch pans with parchment.

1. Prepare pan(s)

2. Preheat oven to 350 degrees (325 for glass pan)

3. Sift and measure flour; sift again into large bowl with sugar, baking powder, baking soda and salt.

4. Add butter, banana and 1/3 cup buttermilk; beat 2 minutes.

5. Add remaining buttermilk and 2 eggs; beat 2 minutes.

5. Fold in nuts and pour into pans.

6. Bake 30-35 minutes for 9 inch pans and 40-45 minutes for

13x9x2 inch pan, or until a toothpick inserted in center comes out dry.

7. Cool on racks 15 minutes; remove from pans and cool completely before frosting. Frost with a cream cheese frosting.