

## Ramona's Banana Cake

*Cake:*

*3½ cups sifted cake flour*

*¾ teaspoon salt*

*¾ teaspoon baking powder*

*¾ cup shortening (or butter)*

*2¼ cups sugar*

*3 eggs, lightly beaten*

*1½ cups (3 large) mashed ripe*

*banana*

*1½ teaspoons vanilla*

*1½ teaspoons baking soda*

*½ cup buttermilk*

*1 cup chopped walnuts*

Preheat oven to 350°. Grease & flour 3 9" cake pans. Sift together flour, salt & baking powder. Cream butter & sugar until light & fluffy. Stir in eggs, bananas & vanilla. Dissolve soda in buttermilk. Add alternately with flour. Stir in nuts. Bake 25-30 minutes. Cool 5 minutes. Remove from pans & cool on wire rack. Frost.

*Banana Cream Cheese Frosting:*

*½ cup butter*

*8 ounces cream cheese*

*1 cup (2 large) mashed bananas*

*1 teaspoon vanilla*

*1 pound powdered sugar sifted*

*(actually even 2½ pounds isn't*

*enough! Perhaps use less banana)*

Cream butter until soft. Add cream cheese, bananas & vanilla. Gradually add sugar.