

Banana Cake

Canadian Mennonite Cookbook - 1974

*1/2 cup butter
1/2 cup white sugar
1/2 cup brown sugar
1/4 cup milk
1 1/2 teaspoons baking
soda
1/4 cup boiling water
1 cup banana pulp
2 eggs
2 cups flour
1 1/2 teaspoons baking
powder
1/2 teaspoon salt
1/2 cup chopped walnuts
1/2 teaspoon vanilla
1/2 teaspoon lemon extract*

Preheat the oven to 350 degrees.

In a bowl, cream the butter. Add the sugar gradually. Beat until light and fluffy. Add the eggs and banana pulp.

In a bowl, place the milk and water. Dissolve the baking soda in the liquid.

In a bowl, sift together the dry ingredients. Add alternately with the milk/water mixture to the butter mixture to make the batter.

Lightly flour the nuts. Fold into the batter.

Pour the batter into a greased, paper-lined square cake pan.

Bake for 45 minutes.

Frost the cold cake with a butter frosting and sprinkle the icing with chopped nuts.

Per Serving (excluding unknown items): 2573 Calories; 142g Fat (49.0% calories from fat); 57g Protein; 275g Carbohydrate; 10g Dietary Fiber; 681mg Cholesterol; 4827mg Sodium. Exchanges: 13 Grain(Starch); 3 1/2 Lean Meat; 0 Non-Fat Milk; 25 1/2 Fat; 5 Other Carbohydrates.