
Banana Cake III

Home Cookin - Junior League of Wichita Falls, TX - 1976

3/4 cup Crisco
2 cups brown sugar
3 eggs
2 1/2 cups flour
1/3 cup buttermilk
1 1/2 teaspoons baking soda
4 bananas, mashed
chopped pecans (optional)
ICING

1 package (8 ounce) cream cheese
1/2 cup butter
1 box (16 ounce) powdered sugar
2 teaspoons vanilla

In a bowl, mix the ingredients in the order listed: Pour the batter into three greased and floured eight-inch pans.

Bake in the oven at 325 degrees for 45 minutes.

Make the icing: In a bowl, combine the cream cheese, butter, powdered sugar and vanilla. Mix well.

Ice the cooled cake. When icing, sprinkle pecans on top of each layer of icing.

Yield: 10 to 12 servings

Dessert

Per Serving (excluding unknown items): 5032 Calories; 194g Fat (34.1% calories from fat); 77g Protein; 764g Carbohydrate; 20g Dietary Fiber; 1142mg Cholesterol; 3931mg Sodium. Exchanges: 15 1/2 Grain(Starch); 5 Lean Meat; 7 Fruit; 1/2 Non-Fat Milk; 34 1/2 Fat; 26 1/2 Other Carbohydrates.