



Banana Sheet Cake

INGREDIENTS

1 cup shortening
2 cups sugar
3 eggs
2 cups mashed bananas (about 4 large)
1 teaspoon vanilla

3 cups sifted all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1/2 cup buttermilk
1 cup walnuts, chopped

DIRECTIONS

- Preheat oven to 350 degrees F (175 degrees C).
- Grease and flour 15 x 10 inch jellyroll pan or prepare muffin tins
- Cream shortening and sugar together in mixing bowl until light and fluffy, Add eggs one at a time, beating well after each addition. Blend in bananas and vanilla. Sift flour, soda, and salt together, add to creamed mixture alternately with buttermilk, beginning and ending with flour mixture. Stir in 1 cup walnuts. Pour batter into jellyroll pan and bake for about 30 minutes or until toothpick inserted in center comes out clean.

- Cool, then ice with frosting (recipe follows. Recipe can also be used for cupcakes, however the icing is too thin to use for layer cake).

Frosting

1/2 cup softened butter (1 stick)

4 ozs. banana baby food

1 teaspoon lemon juice

4 cups powdered sugar (about 1 pound)

- Cream butter in mixing bowl until fluffy. Stir in bananas and lemon juice. Gradually beat in sugar until frosting is of spreading consistency.

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