

BANANA CAKE

Ingredients:

- *1 stick butter
- *1 1/2 cups sugar
- *2 Eggs
- *1 tsp. vanilla
- *1 cup mashed ripe bananas
- *1/4 cup sour milk (warm milk and add 1 tsp. vinegar)
- *2 cups flour
- *3/4 tsp. baking soda
- *1/4 tsp. baking powder
- *1/4 tsp. salt
- *store bought chocolate icing
- *2-3 bananas

Directions:

Preheat oven to 400 degrees. Soften butter and cream with sugar in mixer. Add eggs and beat again. Mix in vanilla, mashed bananas, and sour milk.

In separate bowl, mix flour, baking soda, baking powder, and salt. Slowly add the dry ingredients into the wet.

Bake 3 layers for approx. 12 min. Let layers cool, then on first two layers spread a thin layer of chocolate icing and thinly sliced bananas. Top with the last layer and cover the entire cake with remaining chocolate icing.