

Banana Layer Cake

My son, Daniel, loves this cake, especially with the Peanut Butter Frosting.

2 cups sugar
3/4 cup butter

3 eggs
3 bananas

3 cups all-purpose flour
1-1/2 tsp. baking soda
1-1/2 tsp. baking powder
1/4 tsp. salt

1-1/2 cups sour milk*
1-1/2 tsp. vanilla



In a large mixing bowl, cream sugar and butter.

Add eggs, one at a time, beating well after each addition.

Add bananas, sliced very thin, beat well.

Sift flour with baking soda, baking powder and salt; add alternately with sour milk.

Add vanilla and mix for 2 minutes on medium speed of mixer.

Pour into three greased and floured 8-inch cake pans. Bake at 350 degrees for 25 - 30 minutes or until cake tests done.

Cool in pans for 10 minutes before removing to a wire rack to cool completely.

FROSTING: Try my Peanut Butter Frosting or one of my other frostings from this Cookbook.

Spread frosting between cake layers and over the top and sides of cake.

*Sour Milk: Add 1 tablespoon white vinegar plus sweet milk to equal 1-1/2 cups sour milk.

Yield: 10 to 12 servings.