

Banana Cake Layers

1/2 CUP SHORTENING

1 1/2 CUPS GRANULATED SUGAR

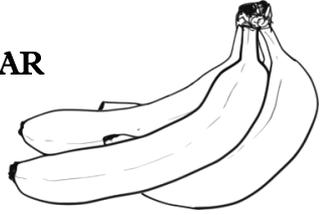
**3 EGG YOLKS AT ROOM
TEMPERATURE**

SAVE THE EGG WHITES

3 RIPE BANANAS

1/2 CUP BUTTERMILK

2 CUPS SELF-RISING FLOUR



Preheat the oven to 350 degrees

Use stand mixer and cream shortening and sugar together, then add egg yolks, bananas, and buttermilk.

Now add flour 1/2 cup at a time. Mix batter for 2 minutes on med/low. Transfer batter to a large bowl.

Wash your mixing bowl and dry it well. Add the egg whites. Beat on highest speed for 3-4 minutes until fluffy.

Now fold the egg whites into the cake batter. Pour batter into 3-8" round or 3-9" round well-greased cake pans.

Bake at 350 degrees until set and toothpick comes out clean. Take out of oven and let sit out for 5-10 minutes before flipping onto parchment paper. Cool on wire cookie sheet racks. Fill layers with Banana Custard (see Frostings & Fillings) and ice with non-sweetened whipping cream.

Banana Custard

1 CUP EVAPORATED MILK
1 CUP WATER
1/3 CUP SELF-RISING FLOUR
1/2 CUP GRANULATED SUGAR
3 EGG YELLOWS
1 CUP MASHED RIPE BANANAS



In a glass batter bowl combine flour & sugar and whisk well. Add milk and water-whisk. Add egg yellows-whisk. Now add mashed bananas-whisk. Place in microwave for 3 minutes on high. Take out mix well making sure to whisk bottom and sides of bowl. Place back into microwave and put on 1-minute intervals until thick and creamy.

Cool in shallow dishes.

USES: Use as a filling in between cake layers or in a banana cream pie. (Cool filling before adding sliced bananas if applicable)

Option: Can use 3 Tbsp. cornstarch in place of flour.