

# Banana Cake Layers

**1/2 CUP SHORTENING**

**1 1/2 CUPS GRANULATED SUGAR**

**3 EGG YOLKS AT ROOM**

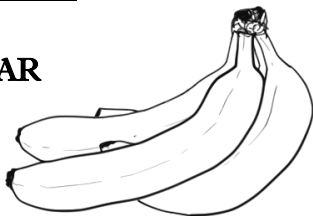
**TEMPERATURE**

**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.