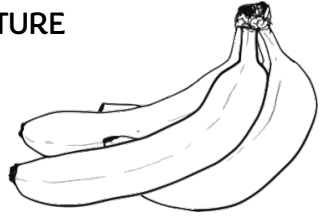


Banana Cake Layers

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
(WHITE-LILY)



Preheat the oven to 350 degrees. In a mixing bowl, mix shortening and sugar with an electric mixer until fluffy. Add egg yolks, bananas, and buttermilk and mix well at a medium speed. Turn speed to lowest setting and 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 egg whites. Beat on highest speed for 3 minutes or until stiff peaks form when pulling beater out of egg whites. Using a large spatula, fold egg whites into cake batter. Pour batter into 3 round well-greased and floured cake pans. Bake at 350 degrees until middle rises and toothpick comes out clean. (Check after 25 minutes has passed). Take out of oven and rest 5-10 minutes. Flip cakes out of pan onto parchment paper. Cool on wire cookie sheet racks.

Banana Cream Cake:

Fill layers with Banana Custard (see Frostings & Fillings). Ice sides with non-sweetened whipping cream. Put custard on the top of cake too.