

THIS WEEK'S RECIPE

As seen on hdnews.net



Banana-Nut Cake

Submitted by Heather Weber
Ellis Sunflower 4-H Club

2 1/3 cups all-purpose flour
1 2/3 cups sugar
1 1/4 cups mashed bananas (about 3 medium)
2/3 cup shortening
2/3 cup buttermilk
3 eggs -Dairy
1 1/4 teaspoons baking powder
1 1/4 teaspoons baking soda
1 teaspoon salt
2/3 cup finely chopped nuts
Heat oven to 350°. Grease and flour 10x15x1 inch pan, or two 9 inch or three 8-inch round layer pans. Beat all ingredients

in a large mixer bowl on low speed, scraping bowl constantly, 30 seconds. Beat on high speed, scraping bowl occasionally, 3 minutes. Pour into pan(s). Bake until wooden toothpick inserted in center comes out clean, oblong 45 to 50 minutes, layers 35 to 40 minutes; cool. Frost with Cream Cheese Frosting.



Cream Cheese Frosting

6 oz. cream cheese
1 cup soft butter
2 tsp vanilla
4 cups powdered sugar
Whip cream cheese and butter. Then add vanilla and powdered sugar. Mix well.



Location of Ingredients

(at Vine Street Dillon's)

ITEM	AISLE
All-purpose Flour	11
Sugar	11
Bananas	Produce
Shortening	Dairy
2/buttermilk	Dairy
Eggs	Dairy
Baking Powder	11
Baking Soda	11
Salt	11
Nuts	11
Cream Cheese	Dairy
Butter	Dairy
Vanilla	11
Powdered Sugar	11



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