
BUTTERMILK BANANA CAKE

INGREDIENTS

1 cup mashed, ripe bananas
(about 3 – 4 medium size bananas)

1 teaspoon vanilla extract

1 cup buttermilk

1 teaspoon baking soda

1 cup (two sticks) unsalted butter, room temperature

1 1/2 cups sugar

2 eggs

2 1/4 cups flour (unsifted)

1/2 teaspoon salt

1 1/2 teaspoon baking powder

*This recipe was my hand written in my
Grandma's cook book.*



INSTRUCTIONS

When you start this recipe, gather a 2-cup glass measuring cup (or bowl), and three bowls. You'll make the buttermilk mixture in the measuring cup, one bowl for mashed banana mixture, one for the dry ingredients and the last for creaming the butter and sugar and eventually adding all the other ingredients.

1. Preheat oven to 325 degrees.
2. Mash bananas in a small bowl and add vanilla, stir and set aside.
3. Measure buttermilk in a large glass measuring cup, add baking soda and gently stir. Mixture may foam a bit so make sure your measuring cup is larger than 1 cup. Set aside.
4. In a small bowl combine flour, salt and baking powder. Set aside.
5. In a large bowl, cream sugar and butter with electric mixer. Add eggs, mix to combined.
6. Add buttermilk mixture and mix until combined.
7. Add flour mixture gradually, mixing well after each addition.
8. Add mashed bananas mixture, mix well.
9. Bake in greased and floured plans. Two 8 inch cake pans or one 13 x 9 x 2 inch pan. I used an oval 13 inch pan and it worked out just fine. This makes an excellent sheet cake that could be cut into squares and served.

Bake for 1 hour, 20 minutes. If you use two 8 inch cake pans, I would estimate only 50 minutes. I find this batter dense and moist, so it takes a long time to bake.

Serve with powdered sugar, or your favorite vanilla frosting recipe.