

### Banana Cake

Ingredients	Makes two 9" round cakes or 1 bundt cake	
All-Purpose Flour	2 ½ cups	10 ounces
Granulated Sugar	1 ½ cups	10 ½ ounces
Baking Powder	1 ½ teaspoons	6 grams
Baking Soda	1 teaspoon	6 grams
Salt	1 teaspoon	Pinch
Shortening	½ cup	4 ounces
Ripe Banana (mashed or sliced)	1 cup	3 ½ ounces (1 Banana)
Buttermilk*	2/3 cup	5 ¼ ounces
Whole Eggs	2 eggs	4 ounces
Vanilla	1 teaspoon	To Taste

\*Substitute buttermilk ounce for ounce with yogurt or sour 8 ounces of whole milk with a tablespoon of lemon juice or vinegar and allow to stand for 5 minutes. Use only 5 ¼ ounces total for the recipe.

1. Prepare your cake pans with pan release, parchment paper and/or flour.
2. In the electric mixer's bowl sift in the flour, baking powder, and baking soda. Add the sugar and salt. Mix together on low speed to thoroughly combine the ingredients.
3. Add shortening and banana and beat on medium-low speed until the mixture resembles wet sand.
4. Add the buttermilk, eggs, and vanilla. Mix on low until combined then mix on medium speed for 2 minutes.
5. Pour batter into prepared pans.
6. Bake at 350 degrees for 30 minutes or until they test done using the toothpick method (insert a toothpick into the cake. If it comes out clean, the cakes are done).
7. Allow to cool in the pans for 10 minutes. Remove from pans and allow to cool completely.

### Buttery Glaze

Ingredients	Small batch (1/3 of original batch)		Original batch	
Room Temperature Unsalted Butter	2 tablespoons	1 ounce	6 tablespoons	3 ounces
Sifted Powdered Sugar	1 ½ cups	7 ounces	4 ½ cups	1# 5 ½ ounces
Milk	1/3 cup	1 2/3 ounces	2/3 cup	5 ounces
Vanilla	½ teaspoon	To Taste	1 ½ teaspoons	To Taste

1. In an electric mixer's bowl, add the sifted powder sugar, butter, and vanilla extract. Combine well.
2. Add the milk a couple ounces at time to achieve desired consistency.
3. If a thinner glaze/icing is desired heat in the microwave. Adding more milk may cause the icing to separate.