

# BANANA CAKE WITH PEANUT BUTTER FROSTING

Love bananas? Adore peanut butter? Desire frosting? Combine them. You'll be smitten!

## BANANA CAKE

### INGREDIENTS

1 ½ (375 mL) cups once-sifted cake flour  
1 tsp (5 mL) baking powder  
½ tsp (2 mL) baking soda  
½ (2 mL) tsp salt  
8 Tbsp (120 mL) butter or margarine  
¾ cup (175 mL) granulated sugar  
1 large egg, well beaten  
¾ (175 mL) cup mashed ripe banana  
1/3 (75 mL) cup sour milk\* or buttermilk  
1 tsp (5 mL) vanilla

\*To make 1 cup (250 mL) sour milk for baking, use 1 Tbsp (15 mL) vinegar or lemon juice and enough milk to make 1 cup (250 mL). Stir. Let stand for 5 minutes. This gives the right amount of acidity for the recipe.

### INSTRUCTIONS

Preheat oven to 350 °F / 180 °C

Grease an 8 X 2-inch (20 X 5 cm) square cake pan and line bottom with baker's or parchment paper.

Sift flour, baking powder, baking soda and salt together three times.

Cream butter or margarine; gradually blend in sugar. Add well-beaten egg a part at a time, beating well after each addition.

Measure mashed banana and mix in sour milk or buttermilk and vanilla.

Add flour mixture to creamed mixture about a quarter at a time, alternating with three additions of banana mixture, combining lightly after each addition.

Turn into prepared pan.

Bake in the preheated oven for about 45 minutes.

Let cake cool completely before adding Peanut Butter Frosting, for two hours at least

Yield: 9 to 16 slices.

## PEANUT BUTTER FROSTING

### INGREDIENTS

2 Tbsp (30 mL) unsalted butter or margarine at room temperature  
2 Tbsp (30 mL) peanut butter  
Few grains of salt - slightly less than 1/8 tsp (5 mL)  
1 ¼ cups (300 mL) sifted icing sugar  
2 tsp (10 mL) lemon juice  
1 Tbsp (15 mL) orange juice  
4 drops vanilla

### INSTRUCTIONS

Cream butter or margarine and peanut butter until soft. Add salt.

Combine lemon and orange juices.

Work sugar into creamed mixture alternately with fruit juices – use just enough fruit juice to make a frosting of spreading consistency; beat in vanilla.

Cool the cake for at least two hours. Spread frosting on cold banana cake.

Yield: sufficient for the top of an 8-inch (20 x 5 cm) square cake.