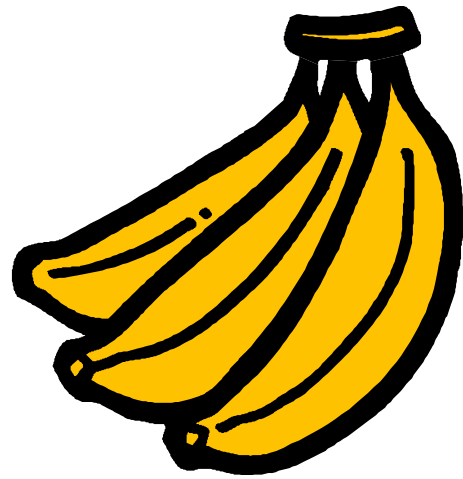


Banana-Nut Cake

“The next time you have a few extra ripe bananas on hand, peel them, and freeze them in a plastic bag. They’ll thaw quickly and be perfect for use in baking.”

Ingredients

- 1½ c. flour
- ¾ c. granulated sugar
- 1 tsp. baking powder
- ¼ tsp. Baking soda
- ⅛ tsp. Salt
- ⅔ c. chopped walnuts or pecans
- ⅔ c. mashed very ripe bananas (2 small)
- ⅓ c. vegetable oil
- ⅓ c. buttermilk
- 2 large eggs



Directions

Heat oven to 350°. Put flour, sugar, baking powder, baking soda, salt, and nuts into an ungreased 8 or 9 inch square baking pan; stir with a fork to mix well. Add remaining ingredients; stir until blended and smooth. Using a rubber spatular, scrape any ingredients clinging to sides, corners, and bottom of pan into batter. Bake 30-40 minutes until a wooden pick inserted in the center