



GRANDMA'S BANANA CAKE

$\frac{2}{3}$ c. shortening

1 $\frac{1}{2}$ c. sugar

3 eggs, yolks and whites separated

1 $\frac{1}{2}$ c. flour

1 tsp. soda

1 tsp. baking powder

$\frac{1}{4}$ tsp. salt

4 T. sour cream

1 tsp. vanilla

1 c. mashed bananas

Cream Cheese frosting

Cream thoroughly the shortening, sugar and egg yolks. Sift together in a separate bowl the flour baking soda, baking powder and salt. Add a small amount of the sifted dry mixture to the creamed mixture and blend in the sour cream, vanilla and bananas. Mix well. Add the remainder of the dry ingredients. In a medium-sized bowl, beat the egg whites until stiff and fold into the cake mixture. Bake in 2 greased and floured 9" round pans, at 325 degrees for 45-50 minutes. Ice with your favorite cream cheese frosting.