

From Real Estate to Recipes!
JUNE'S FEATURE RECIPE

Tina's Yummy Banana Layer Cake

Ingredients:

- 2 Cups all-purpose flour
- 1 tsp baking powder
- $\frac{3}{4}$ tsp baking soda
- 1 $\frac{1}{2}$ cups granulated sugar
- $\frac{1}{2}$ cup vegetable oil
- 1 $\frac{1}{4}$ tsp vanilla extract
- 2 large egg whites
- 1 large egg
- 1 cup mashed ripe banana
- $\frac{1}{2}$ cup low-fat butter milk
- $\frac{1}{8}$ tsp salt

Frosting:

- $\frac{3}{4}$ cup(5oz.) $\frac{1}{3}$ less fat cream cheese
- 1 tsp vanilla extract
- 3 cups powdered sugar

Remaining Ingredients:

- 2 TBS finely chopped pecans, toasted
- 2 TBS flaked sweetened coconut, toasted

Directions:

1. Preheat oven to 350°.
2. Coat 2 (8") round cake pans with cooking spray; line bottoms with wax paper.
3. Coat wax paper with cooking spray.
4. Combine flour, baking powder, baking soda and salt in small bowl, stirring well with whisk.
5. Place granulated sugar, oil, $\frac{1}{4}$ tsp vanilla extract, egg whites, and egg in large bowl, beat on medium speed until well blended. Add mashed banana; beat well. Add flour mixture and buttermilk alternately to sugar mixture, beginning and ending with flour mixture.
6. Pour batter into prepared pans. Bake at 350° for 35 minutes or until wooden pick inserted in center comes out clean. Cool pans 10 minutes on wire racks; remove from pans. Peel off wax paper. Cool completely.



To Prepare Frosting: Beat cream cheese and 1 tsp vanilla until fluffy. Add powdered sugar; beat at low speed until smooth. Place 1 cake layer on plate; spread with $\frac{1}{2}$ cup icing, top with other cake layer. Spread remaining icing over top and sides of cake. Sprinkle top of cake with pecans and coconut. ** Store cake loosely covered in refrigerator!