

# Banana Snack Cake



OVEN - 350 degrees F.

Grease a 9 x 13 - inch baking pan.

Bake 25 to 30 minutes.

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## Ingredients

- ½ cup shortening
- ¾ cup packed brown sugar
- ½ cup sugar
- 2 eggs
- 1 cup mashed bananas (2 to 3 bananas)
- 1 teaspoon vanilla extract
- 2 cups flour (all-purpose or whole wheat flour)
- 1 teaspoon baking soda
- 1 teaspoon salt
- ½ cup buttermilk
- ½ cup chopped nuts
- FROSTING:
  - ½ cup packed brown sugar
  - ¼ cup butter (½ stick)
  - 6 tablespoons milk
  - 2-½ cups powdered sugar

## Preparation

1. Preheat oven to 350 degrees F.  
Grease a 9 x 13 - inch baking pan. Set aside.
2. In a mixing bowl, cream shortening and sugars. Add eggs, one at time,

beating well after each addition.  
Beat in bananas and vanilla.

3. Combine the flour, baking soda, and salt; add to the creamed mixture alternately with the buttermilk. Stir in nuts. Pour into pan and bake for 25 - 30 minutes. Cool in pan on wire rack.
4. Prepare frosting by combining the brown sugar, butter, and milk in a saucepan. Bring to a boil over medium heat and boil for two minutes, stirring constantly. Remove pan from heat and cool to lukewarm. Gradually beat in powdered sugar until frosting reaches a spreading consistency. Frost the cooled cake.