**Banana Spice Cake with Banana Frosting**

Source: The Great American Cookbook; Page 582

***Makes one 8 inch layer cake (using two 8 inch round cake pans)***

**Cake Ingredients:**

2 cups cake flour

¾ cup sugar

2 ½ teaspoon baking powder

1 teaspoon salt

1 teaspoon ground cinnamon

1 teaspoon ground allspice

½ teaspoon ground cloves

½ teaspoon ground nutmeg

½ cup firmly packed brown sugar

½ cup vegetable shortening

¾ cup milk

2 large eggs

1 teaspoon vanilla extract

**Banana Frosting Ingredients:**

½ cup mashed ripe bananas

½ teaspoon fresh lemon juice

4 tablespoons (1/2 stick) unsalted butter, softened

3 cups confectioner’s sugar (powdered sugar / 10X)

**DAY 1: Make the Spice Cake**

1. Preheat the oven 350 degrees. Grease and flour two 8-inch round cake pans.

\_\_\_\_\_\_\_\_\_\_\_\_\_

1. In a large bowl, stir together the 2 cups cake flour \_\_\_\_\_\_\_\_\_\_\_\_, ¾ cup sugar \_\_\_\_\_\_\_\_\_\_, 2 ½ teaspoons baking powder \_\_\_\_\_\_\_\_\_\_\_\_\_, 1 teaspoon salt \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, 1 teaspoon ground cinnamon \_\_\_\_\_\_\_\_\_\_\_\_\_, 1 teaspoon ground allspice \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, ½ teaspoon ground cloves \_\_\_\_\_\_\_\_\_\_ and ½ teaspoon ground nutmeg \_\_\_\_\_\_\_\_\_\_\_\_\_\_. Put everything in this bowl through a sifter together into a kitchen-aid bowl\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.
2. Add the ½ cup firmly packed brown sugar \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, ½ cup shortening \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, and ½ cup of the milk \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and beat with the kitchen-aid mixer for 2 minutes \_\_\_\_\_\_\_\_\_\_\_.
3. Add the remaining ¼ cup milk \_\_\_\_\_\_\_\_\_\_\_\_\_, 2 large eggs \_\_\_\_\_\_\_\_\_\_\_, and 1 teaspoon vanilla \_\_\_\_\_\_\_\_\_\_\_\_. Beat for 2 minutes more or until the batter is smooth \_\_\_\_\_\_\_\_\_\_\_\_.
4. Divide the batter evenly between the prepared pans and bake for 25-30 minutes, until the cakes are golden and a wooden pick inserted into the middle comes out clean. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
5. Transfer the cakes to wire racks; cool in pans for 20 minutes, then remove from the pans to cool completely on the racks. \_\_\_\_\_\_\_\_\_\_\_\_\_

**DAY 2: To make the frosting:**

1. In a small bowl, combine the ½ cup mashed banana with the ½ teaspoon fresh lemon juice \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.
2. In the metal kitchen-aid bowl using the kitchen-aid mixer, cream the ½ stick unsalted softened butter \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.
3. Add the 3 cups confectioner’s sugar alternately with the banana mixture into the butter bowl. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

**DAY 3: Frost the cake:**

Frost the middle, top and sides of the cake with the frosting.

(everyone help)