

## Chocolate Banana Cake

$\frac{1}{2}$  cup butter or margarine

1  $\frac{1}{2}$  cup sugar

1 cup mashed bananas

3 egg yolks (to be used one at a time)

2 cup cake flour (sift once, then measure)

1 tsp baking powder

1 tsp soda

1 tsp salt

$\frac{1}{4}$  cup sour milk

3 egg whites

2 tsp vanilla

Chocolate creamy frosting

Sift together flour, baking powder, baking soda and salt. Set aside. Beat egg whites until stiff - 2 minute at medium speed. Continue beating  $\frac{1}{2}$  minute longer while adding 3 tbsps of the sugar.

Cream the margarine while adding rest of sugar. Add bananas and beat. Add egg yolks 1 at a time. Stir in vanilla. Then add  $\frac{1}{2}$  of flour mixture, beat. Stir in  $\frac{1}{2}$  of sour milk. Add  $\frac{1}{3}$  of flour mixture and rest of milk, then the last of the flour mixture beating it after each addition. Add the beaten egg whites. Bake in 3 round pans (or 9x13) at 350 degrees until toothpick comes out clean. (Nanny doesn't know how long, exactly!)