

Best Banana Cake on the Planet!

-Chef Charity

Yields: 1-10" x 3" round

Ingredients:

1 ½ c. ripe bananas, mashed
2 tsp lemon juice
3 c AP flour
1 ½ tsp baking soda
¼ tsp salt
¾ c. unsalted butter, softened
2 ⅛ c. sugar
3 large eggs
2 tsp vanilla
1 ½ c. buttermilk

Directions:

Preheat oven to 275°. Prepare a 10"x3" pan. In a small bowl, mix mashed banana with the lemon juice; set aside. In a medium bowl, mix flour, baking soda and salt; set aside. In a large bowl, cream ¾ cup butter and 2 ⅛ cups sugar until light and fluffy. Beat in eggs, one at a time, then stir in 2 tsp vanilla. Beat in the flour mixture alternately with the buttermilk. Stir in banana mixture. Pour batter into prepared pan and bake in preheated oven for one hour or until toothpick inserted in center comes out clean. Remove from oven and place on a cooling rack until completely cooled. Cover tightly until ready to use.