

# Heritage Recipes

You can share old family recipes and traditions

## Grandmama's Banana Cake

Every time we visited our grandparents, our grandmother would make this banana cake. She always made it for my mother's birthday in March when we visited for spring break. Grandmama had eight grandchildren and every one of us looked forward to a visit and her cake. I remember watching her do everything by hand. She would have no part of an electric mixer. A few years ago, I took my parents on a genealogy trip and while we were in the area, we visited our cousins and my Aunt and Uncle in South Carolina. When we arrived, guess what two of my cousins had waiting for us? Grandmama's Banana Cake, they had worked on all morning, still warm. How wonderful it was for all of us to be together and still be able to experience a little bit of our wonderful grandmother. I treasure all the memories of my childhood with my relatives.

### Grandmama's Banana Cake:

3 - 4 layer yellow cake with banana fruit frosting

#### Cake Batter

1 cup butter

2 cups sugar

2-3/4 cups flour (batter may need another 1/4 cup flour)

4 eggs

3 tsp baking powder

1/2 tsp salt

1 cup milk

1-1/2 tsp vanilla

#### Cake Directions

Cream butter, sugar, eggs, beating after adding eggs. Sift flour, baking powder and salt together. Combine the milk and vanilla. Add dry ingredients and milk alternating with the egg, butter, sugar mixture. Bake at 350 degrees for 30-35 min. For 3 thinner layers, reduce the baking time. Store refrigerated.

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## **Frosting**

8-10 ripe bananas  
lemon juice  
powdered sugar  
vanilla

## **Frosting Directions**

Mash bananas and add other ingredients to taste/consistency of pudding. Cook on stove for 5 minutes, stirring constantly. Cool thoroughly before frosting the 3 or 4 layer cake.

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