

MARQUETTE GENERAL HEALTH SYSTEM  
DEPARTMENT OF DIETETICS

**DAY #: 17**

**RECIPE NAME: Banana Cake**

**DIET:**

**PORTION: 2½ x 3"**

**EQUIPMENT USED: Mixer, cake pans**

RECIPE: FOOD	YIELD		
	48	96	144
Margarine	1½ cups	3 cups	4½ cups
Sugar	4¼ cups	8½ cups	12¾ cups
Vanilla	1 T	2 T	3 T
Eggs	6	12	18
Mashed Bananas	2½ cups	5 cups	7½ cups
Flour	1¾ qt	3½ qt	5¼ qt
Baking Powder	1 T	2 T	3 T
Soda	1 tsp	2 tsp	1 T
Salt	1½ tsp	1 T	1½ T
Buttermilk	1½ cups	3 cups	4½ cups

Cream margarine, sugar and vanilla. Add eggs one at a time, beating constantly. Add mashed bananas and continue beating. Sift together flour, baking powder, soda and salt, and add alternately with buttermilk to the creamed mixture, beginning with the dry ingredients. Scale into greased cake pans. Bake at 300° for about 25-30 minutes and internal temperature reaches 155° F or higher for at least 15 seconds. Frost with butter cream frosting and cut each cake 4 x 6. Place each on a small plate.