Banana Nut Cake

by Anand Lila devi dasi

"Krishna is very kind. Therefore, He has given us his remnants of food stuff"

Ingredients

Butter, softened	½ C
Sugar	1 C
Mashed ripe bananas	3
Vanilla extract	1 Tsp
All purpose flour	1 C
Wheat flour	¾ C
Yogurt	½ C
Chopped walnuts	½ C

Preparation :

1) In a mixing bowl, cream butter and sugar until light and fluffy. Blend in the bananas and vanilla. Add flour alternately with yogurt, beating well after each addition. Fold in the walnuts.

2) Pour into a greased and dusted 9x9 inch square baking pan. Bake at 350 F/180 C for 50 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks. Cut into desired shape.

Serves: Seven-Eight

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