

a simple recipe for a delicious

Banana Pineapple Bundt Cake

Directions:

- In the mixer bowl put 3 ripe bananas. Blend with the paddle until well mashed.
- Drain a 20 oz. can of crushed pineapple and add to the banana and mix well.
- To the fruit, add 1½ c. sugar, 3 eggs, ½ c. shortening, 1 tsp. vanilla and ½ c. milk. Beat together very well.
- In a separate bowl, combine the dry ingredients: 2 c. flour, 2 tsp. baking powder, ½ tsp. salt and ¾ tsp. baking soda. Add to the bowl of banana pineapple mixture. Mix well.
- Grease and flour a large bundt pan and then pour in the batter. Bake at 350 degrees F. for 1 hour. Turn out of the pan to cool.

To Frost:

Combine one package of instant vanilla pudding, prepared as directed on package and ½ tub of Cool Whip. If you wish, slice the cake in half horizontally and add filling. Replace the top and top the cake with the remaining frosting. Refrigerate to store.

