

Banana Pineapple Bundt Cake

(3 Winks Design)

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 $1\frac{1}{2}$ c. sugar, 3 eggs, $\frac{1}{2}$ c. shortening, 1 tsp. vanilla and $\frac{1}{2}$ c. milk. Beat together very well.

In a separate bowl, combine the dry ingredients: 2 c. flour, 2 tsp. baking powder, $\frac{1}{2}$ tsp. salt and $\frac{3}{4}$ 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 $\frac{1}{2}$ 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.