



See Jane Cook

Want more recipes? Subscribe free at www.JaneSnowToday.com.

BANANA-PINEAPPLE CAKE

- 1 box (18 1/2 oz.) yellow cake mix (no oil or pudding)
- 1/8 tsp. baking soda
- 2 eggs
- 3/4 cup cola
- 1 cup mashed ripe bananas
- 2 tsp. lemon juice
- 1/3 cup finely chopped nuts, optional
- Pineapple filling (recipe follows)
- Seafoam frosting (recipe follows)

In a large mixing bowl, combine cake mix, baking soda and eggs. Measure cola, then stir briskly until foaming stops. Add to batter. Blend ingredients just until moistened, then beat at high speed of electric mixer for 3 minutes, scraping bowl often.

Combine mashed bananas with lemon juice. Add to cake batter with nuts. Beat 1 minute at medium speed. Pour into two greased and floured, 9-inch-round cake pans. Bake at 350 degrees for about 30 minutes or until a toothpick inserted in center comes out clean. Cool in pans for 5 minutes, then remove and place right-side up on racks to finish cooling. When cool, place one layer on a serving plate, flat side up. Top with pineapple filling. Top with remaining cake layer. Frost with seafoam frosting.

PINEAPPLE FILLING

- 1/2 cup sugar
- 4 tbsp. flour
- 1/8 tsp. salt
- 1 egg
- 1 cup drained crushed pineapple
- 3/4 cup pineapple juice
- 1 tbsp. butter

Combine all ingredients except butter in a heavy saucepan and stir until smooth. Cook over medium-low heat, stirring often, until mixture has thickened. Stir in butter. Remove from heat and cool. Spread between cake layers.

SEAFOAM FROSTING

- 2 egg whites
- 1 1/2 cups packed light brown sugar
- 1/8 tsp. cream of tartar or 1 tbsp. light corn syrup
- 1/3 cup cola
- 1 tsp. vanilla
- Dash of salt

In top of double boiler, combine all ingredients except vanilla and beat 1 minute at high speed of electric mixer. Place over simmering water (water should not touch bottom of top pan); beat on high speed about 7 minutes, until frosting forms peaks when beater is raised. Remove from heat and add vanilla. Continue beating on high speed until thick enough to spread, about 2 minutes. Spread on sides and top of banana cake.