

Banana-Blender Cake
Show # 153
with Professor Lundberg

In a blender, dump

3 eggs
3 very ripe bananas
1 soft stick butter
1 tsp. vanilla
1/2 c. milk

Blend, then add

2 tsp. baking powder
1/2 tsp. salt
1 cup sugar
1/2 tsp. cinnamon
1 tsp. lemon rind

After it is blended, dump it into a mixing bowl and **stir in**

2 c. flour Mix well.

If you want chopped nuts in it, stir in 1/2 c. or more.

Lightly spray bundt pan with PAM or something similar. Then flour.

Pour batter into pan. Bake at 350 for one hour, therabouts.

Check if it's done with a toothpick. Tip out onto cook rack or plate.

Dribble frosting over it if you like frosting. Keep the calories down by eating plain.