



# Banana Cloud Cake

Ingredients	Weights	Measures
Cake flour	4 lbs. 6 oz	1 gallon, 2 c
Sugar	6 lbs.	3 qt, 1-1/3 c
Baking Powder		3 tbsp
Baking Soda		3 tbsp
Salt		2 tbsp
Shortening	2 lbs., 6 oz	1 qt, 1-1/3 c
Buttermilk		1-1/2 qt
Eggs, large, beaten		16 (3c)
Egg yolks, large		16 (1-1/4 c)
Chiquita Banana Puree	4 lbs., 13 oz	2 qt
Walnuts, chopped	1 lb, 8 oz	1-1/2 qt
Egg whites		16 (2 c)
Sugar	9 oz	1-1/4 c
<b>Chiquita Banana Puree</b>	2 lbs., 7 oz	1 qt

Yield: 96 Servings

Combine flour, sugar, baking powder, baking soda and salt in mixer bowl. Add shortening, buttermilk, eggs, yolks, puree and walnuts. Mix on low speed 1 minute. Scrape down bowl; beat on high speed 3 minutes. Scale 6 pounds, 4 ounces batter each into 4 greased 12 x 18-inch pans; smooth tops. Bake in 350 degree oven about 50 minutes until cake tests done. Cool.

Beat egg whites until frothy. Gradually beat in sugar and puree to form stiff peaks. Spread on cooled cakes, peaking gently with spatula. Bake in 500 degree oven just until lightly browned. Cool. Cut 4 x 6 with

