THE J.M. SMUCKER Co

Banana Cream Gingerbread

Prep Time	Cook Time	Serves	Difficulty
25 mins	25 mins	12	N/A

Ingredients

- **Cake:**
- 2 cups (500 mL) Robin Hood® Original All Purpose Flour

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- 1 1/2 tsp (7 mL) baking soda
- 1 1/2 tsp (7 mL) ginger
- 1 tsp (5 mL) salt
- 1 tsp (5 mL) cinnamon
- 1/2 tsp (2 mL) cloves
- 1/2 cup (125 mL) all vegetable shortening
- 1/2 cup (125 mL) packed brown sugar
- 1 egg
- 2/3 cup (150 mL) molasses
- 1 cup (250 mL) boiling water
- **Filling:**
- 1 cup (250 mL) whipping cream
- 2 bananas, sliced
- 2 tbsp (30 mL) icing sugar

Directions

Step 1:

Preheat oven to 375°F (190°C). Grease two 8" (20 cm) round cake pans.

Step 3:

Combine flour, baking soda, ginger, salt, cinnamon and cloves in a medium bowl. In a separate bowl beat shortening, brown sugar and egg together thoroughly. Add molasses and water. Mix well.

Step 4:

Add flour mixture to egg mixture, beating until smooth. Pour into prepared pans, dividing evenly.

Step 5:

Bake in preheated oven for 20 to 25 minutes, or until toothpick inserted in centre comes out clean. Cool 10 minutes, then remove from pans and cool on cooling rack.

Step 7:

Beat cream and icing sugar together to stiff peaks. Put cream and sliced bananas between layers and on top. Serve immediately.

Images

