

Banana Chiffon Cake – Mrs. Odell Edmonds

In a large mixing bowl, mix together:

2¼ cup flour	3 tsp baking powder
1½ cup sugar	1 tsp salt

Make a well in the above and add:

½ cup cooking oil	1 cup ripe bananas
4 unbeaten eggs	1 tsp vanilla
6 Tbs cold water	



Beat this mixture with a spoon until smooth. In a large mixing bowl, beat 8 egg whites and ½ teaspoon cream of tartar until very stiff peaks form. Do not under beat. Pour egg yolk mixture gradually over beaten egg whites, gently folding with rubber scraper. Do not stir. Bake in tube pan 50 – 55 minutes at 325°. Serve with whipped cream and sliced bananas on top.

- ❖ This recipe is from *Dedication Day Recipes*, a book of recipes from the Famous Basket Luncheon at the Kate Duncan Smith DAR School in Grant, Alabama. It was featured in the *PATRIOT E-News* March, 2021.