

## Recipe: Fresh Banana Cake With Sea Foam Frosting



### **Cake:**

1 pkg. (18.5 oz) yellow cake mix\*  
1/8 tsp. Baking soda  
2 eggs  
3/4 cup Coca-Cola®  
1 cup (2 to 3) mashed ripe bananas  
2 tsp. Lemon juice  
1/3 cup finely chopped nuts (optional)

\*do not use mix with pudding added or which requires oil

### **Sea Foam Frosting:**

2 egg whites (1/4 cup)  
1.5 cups firmly packed light brown sugar  
1/8 tsp. Cream of tartar or 1 tbsp. Light corn syrup  
1/3 cup Coca-Cola  
1 tsp. Vanilla extract  
Dash salt

**Cake:** In large mixing bowl combine mix, baking soda and eggs. Measure Coca-Cola, stir briskly until foaming stops, and 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 and turn into a generously greased and lightly floured 13x9x2-inch pan. Bake at 350° about 40 minutes or until cake tests done. Cool on rack 15 minutes, remove cake from pan and turn right side up on rack to finish cooling.

**Frosting:** In top of double boiler, combine all ingredients except vanilla and beat 1 minute at high speed of electric mixer. Place over boiling water (water should not touch bottom of top part); beat on high speed about 7 minutes until frosting forms peaks when beater is raised. Remove from boiling water (for smoothest frosting, empty into large bowl). Add vanilla and continue beating on high speed until thick enough to spread, about 2 minutes. Spread on sides and top of cold banana cake.

\*To reduce foam for accurate measurement, use Coca-Cola at room temperature and stir rapidly.