Banana Chiffon Cake

325 degrees

2 ¼ c cake flour

1 ½ c sugar

1T baking powder

1t salt

1c mashed ripe bananas (about 2 med)

1/3 c veg oil

1/3 c water

5 eggs, separated

1t vanilla

Chocolate butter cream frosting

In lg bowl combine flour, sugar, baking powder and salt. Make well in center add bananas, oil, water, egg yolks and vanilla. Beat until smooth. In sm mixing bowl beat egg whites until stiff peaks form, fold into batter. Pour into ungreased 10” tube pan.

Bake 60-65min or until cake springs back when lightly touched.

Immediately invert pan; cool completely. Remove pan and frost.