

Banana-berry Cakes

A recipe from Shellie Croft



One of the many facets of living my dream life is cooking wonderful meals for my family. It's another way I share my love, and now I am sharing that love with you – enjoy!

METHOD



I always begin my baking by pre heating and pre measure everything into individual ramekins; I think it's referred to as "mise en place" or things in place.

Here it's 350*.

I line everything up in the order it is to go into my stand mixer. This really helps cut down on the messiness and makes clean up faster and easier for me.

When I make quick breads, I prefer to use mini loaves, small adorable individual cake tins or go ahead and make muffins. My success rate for doneness in the centers without over browning the tops and outsides is 100%.

I use canola cooking spray, and I set the pans/tins on top of a baking sheet, which makes it easier and safer to pull everything out and test for doneness.

With the whisk attachment, I combine the first four ingredients and give my mixer a couple of go 'rounds. I change to the paddle attachment, set it on about medium speed, add my eggs one at a time, oil goes next slowly, then milk, vanilla, almond extract and mashed bananas, all while occasionally scraping down mixer bowl.

I spoon a layer of batter into my pans/tins, drop a couple of well-placed berries into the batter, and then top it up to about two-thirds full.

*I have made with fresh berries before, and find them to become too shriveled and dry for my liking, so I go frozen.

*When I have been gifted with or splurge on one of my all-time favorite, turn it up to eleven, outta this happy baker's world favorites--blood orange olive oil, I reduce the amount of canola oil a wee bit and top up to the required level with this taste of heaven.

Bake these tasty babies for 40 to 50 minutes, trusting in your nose to call you bake over to the oven, take a peek and touch the top to check on doneness.

If you are not certain about your centers, poke with a toothpick or wooden skewer, and make sure it comes out clean. When done, let cool in the pans/tins for quite a while, until you can flip them out on a cooling rack.

INGREDIENTS

- 1 ¾ C AP flour
- 1/3 t baking soda
- ¼ t salt
- 1 C sugar
- 2 eggs
- 2/3 C canola oil
- 3 T milk
- 1 t vanilla
- ¼ t almond extract
- 1 C mashed bananas
- 1 C or so favorite frozen berries



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