## **In-A-Hurry Cake**

Gertrude Gaither - Ashland, AL Treasure Classics - National LP Gas Association - 1985

Servings: 20

3 cups flour

2 cups sugar

1 teaspoon salt

1 teaspoon baking soda

3 eggs

1 1/2 cups peanut oil

2 teaspoons vanilla

1 can (8 ounce) crushed pineapple with juice

2 cups pecans, finely chopped

2 cups mashed bananas

Preparation Time: 30 minutes Bake Time: 1 hour 15 minutes

In a large mixing bowl, combine the flour, sugar, salt and baking soda.

Add the eggs, peanut oil, vanilla, pineapple and juice, pecans and bananas. Stir until well mixed (but do not beat). Turn the mixture into a tube pan.

Bake at 350 degrees for one hour and 15 minutes.

Frost with a cream cheese frosting, if desired.

(If you are not in a hurry and desire a layer cake, you may spread the batter into three nine-inch layer pans.)

Per Serving (excluding unknown items): 394 Calories; 25g Fat (54.7% calories from fat); 4g Protein; 42g Carbohydrate; 2g Dietary Fiber; 32mg Cholesterol; 181mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 1/2 Fruit; 4 1/2 Fat; 1 1/2 Other Carbohydrates.