

Banana Fruitcake

Ingredients:

- 2-1/4 cups of sugar
- 1 cup of canola oil
- 4 large eggs
- 6 medium ripe bananas, mashed
- 3 cups of flour
- 2 teaspoons baking powder, leveled
- 2 teaspoons baking soda, leveled
- 1-½ teaspoons of salt
- 2 cups of quick rolled oats
- 1 tablespoon of vanilla
- 1 package Paradise candied green cherries
- 1/3 cup Paradise candied citron



Directions:

In a large mixing bowl, cream the canola oil and sugar with your electric mixture slightly before adding the eggs, vanilla and mashed ripe bananas to thoroughly incorporate.

Sift together the flour, baking soda, baking powder, and salt.

Stir in some of the sifted flour mix along with the oats and continue creaming until all the flour and oats are mixed in.

Grease your tube pan and miniature loaf before pouring some of the batter in.

Next, add some of the candied cherries and citron over the poured batter.

Now pour more batter over the candied fruits before repeating until all the batter and candied fruits are incorporated.

Bake in a 375-degree oven for about 45 minutes or until using a cake tester or slender knife to test if anything sticks.

Once you take the cakes out of the oven, allow to cool in their pans for about five minutes before attempting to remove.

ENJOY!