

Banana Cake

(makes two 9-inch layers and 12 servings or one Bundt® cake)

Ingredients:

3/4 c. (1 1/2 sticks) butter or margarine, softened	
1 1/2 c. sugar	2 1/4 c. ap flour
3 eggs	1 t. baking soda
1 1/2 t. vanilla	1/4 t. salt
1 c. mashed ripe bananas (approx 2 med.)	3/4 c. sour cream

Directions:

1. Preheat oven to 350°F. Spray two 9-inch cake pans with vegetable spray.
2. In large bowl, beat butter & sugar until light and fluffy. Add eggs, vanilla and bananas; mix well.
3. Combine dry ingredients in a medium bowl.
4. Alternately, add dry ingredients and sour cream to the large bowl. Blend thoroughly but do not over mix.
5. Pour half the batter in each cake pan.
6. Bake 25-30 mins (for 2-nine inch layers or 40-45 for Bundt® cake) or until cake springs back when lightly touched. Cool 10 mins in pan on a cooling rack; remove from pans. Cool completely before frosting or icing.