

Banana Pound Cake

written by The Recipe Exchange | January 19, 2017

Ingredients

1 tablespoon sugar, plus
3 cups sugar, divided
1 cup butter, softened
6 eggs
3 mashed bananas
1 1/2 teaspoons vanilla extract
1/2 teaspoon lemon extract
3 cups flour
1/4 teaspoon baking soda
1 cup sour cream

Directions

Preheat oven to 325 degrees and grease a bundt pan with cooking spray. Sprinkle tablespoon of sugar onto pan. Set aside.

In a large bowl, beat butter and sugar until fluffy, about 5 minutes. Once fluffy, add eggs, one at a time, beating well after each addition. Add mashed bananas and extracts.

In a separate bowl, mix together flour and baking soda.

Add flour mixture alternating with the sour cream to the butter mixture.

Pour finished batter into the prepared bundt pan and bake for 75-85 minutes.