

## Banana Sour Cream Pound Cake

Moist and delicious! I like to use this pound cake as a base for other desserts like English Trifle or slice it and grill it on the BBQ brushed with olive oil.

Makes Two 1 pound loaves

Preheat oven to 325°F

Prepared two one pound loaf pans with non-stick spray.

3 cups	all-purpose flour
1 teaspoon	ground cinnamon
1/4 teaspoon	baking soda
1 cup	unsalted butter, room temperature, cut into smaller pieces
3 cups	granulated sugar
6 large	eggs, room temperature
1 cup	sour cream
1 teaspoon	pure vanilla extract
1 cup	bananas, ripe and smashed

1. In a large bowl, whisk flour, cinnamon and soda, set aside.
2. In a mixer bowl fitted with the paddle attachment, on medium-high speed cream butter and sugar until light and fluffy, about 3 minutes. Add eggs, one at a time, beating between each addition. Add sour cream and vanilla. Mix until incorporated.
3. On low speed, gradually add flour mixture. Fold in bananas.
4. Place into 2 loaf pans or 1 tube pan that has been sprayed with a non-stick spray. Bake for 90 minutes or until a sharp knife inserted deep into the cake comes out clean.
5. Cool for 10 minutes in pan and then invert.