

Banana Sour Cream Cake

We all understand that necessity is the mother of invention, so when you discover a bunch of overripe bananas, turn them into dessert. Banana quick bread is a favorite staple. Sour cream is a key ingredient because it adds moisture and flavor. Philip Moschitta of Chincoteague, Virginia, remembers a moist banana cake his mother used to bake in a bundt pan. Carole Shafer of Baroda, Michigan, responded with this recipe. She says, "This is the only recipe I use for the occasional indulgent treat."

SERVES 10 TO 12

- 3 cups sifted all-purpose flour
- 3 cups sugar
- ¼ teaspoon baking soda
- 2 sticks butter, softened and cut into pats
- 1 tablespoon lard
- 6 eggs
- 1 cup sour cream
- ¼ teaspoon vanilla
- ¼ teaspoon lemon extract
- ¼ teaspoon almond extract
- 1 cup mashed very ripe bananas (about 3 medium)
- Nuts (optional)

Heat the oven to 325°F. Grease and flour a 10-inch bundt pan or two 9x5-inch loaf pans; set aside.

Combine flour, sugar, and baking soda; beat in the butter until the mixture is crumbly. Add lard or shortening, eggs, and sour cream; beat for 5 minutes. Add extracts and bananas; continue to beat for several more minutes. Add nuts, if desired.

Fill the prepared pan(s) about ¾ full. Bake for about 90 minutes, or until a toothpick inserted in the center comes out clean.

Cool the cake on a wire rack for 5 minutes, then unmold from the pan.



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Lori Dunn

This cake freezes nicely; cut into individual slices, wrap well in plastic wrap, then put into freezer bag.