

Grandma Thury's Banana Cake

Veronica Pape, Reno

Veronica Pape's great-grandmother handed down the recipe for this simple, moist banana cake.

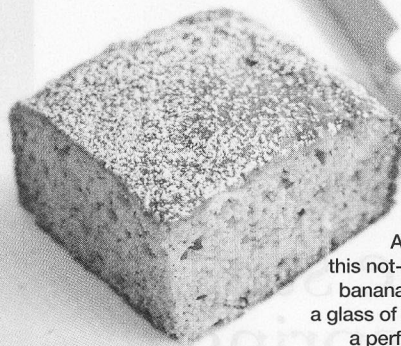
PREP AND COOK TIME: About 45 minutes

MAKES: 8 servings

- 2 large eggs
- 1 cup granulated sugar
- 1 cup sour cream
- 1 cup mashed ripe bananas
(about two; 12 oz. total)
- 1 teaspoon vanilla
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- ¼ teaspoon ground cinnamon
- ⅛ teaspoon ground ginger
- ⅛ teaspoon ground cloves

Powdered sugar

1. In a large bowl, mix eggs, sugar, sour cream, bananas, and vanilla until well blended. In another bowl, stir together flour, baking powder, baking soda, salt, cinnamon, ginger, and cloves. Stir flour mixture into banana mixture just until well blended. Scrape



A square of this not-too-sweet banana cake and a glass of milk make a perfect snack.

batter into a buttered and floured 9-inch square baking pan.

2. Bake in a 350° regular or convection oven until top springs back when gently pressed and a skewer inserted in the center comes out with moist crumbs attached, 30 to 35 minutes. Dust with powdered sugar before cutting into squares; serve warm or cool from pan.

Per serving: 331 cal., 22% (74 cal.) from fat; 6.1 g protein; 8.2 g fat (4.5 g sat.); 59 g carbo (1.3 g fiber); 462 mg sodium; 67 mg chol. ♦

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