

Banana-Sour Cream Coffee Cake

Source: Southern Living Magazine

Ingredients

- 1¼ cups Sugar, Divided
- ½ cup Pecans, Chopped
- 1 teaspoon Cinnamon
- ½ cup Butter, Softened
- 2 Large Eggs
- 1 cup Mashed Bananas
- ½ cup Sour Cream
- ½ teaspoon Vanilla
- 2 cups Flour
- 1 teaspoon Baking Powder
- 1 teaspoon Baking Soda
- ¼ teaspoon Salt

Method

Stir together ¼ c sugar, pecans and cinnamon; sprinkle half of mixture in a well-greased 12 cup Bundt pan. Set remaining mixture aside.

Beat butter at medium speed with mixer until creamy; gradually add remaining 1 cup sugar, beating 5 to 7 minutes. Add eggs, 1 at a time, beating just until yellow disappears.

Add banana, sour cream, and vanilla, beating at low speed just until blended.

Combine flour and next 3 ingredients; fold into butter mixture.

Pour ½ of batter into prepared pan; sprinkle with remaining pecan mixture. Top with remaining batter.

Bake at 350°F for 45 minutes or til pick comes out clean.

Cool in pan on rack for 10 minutes; remove from pan and cool on wire rack.

1-10" coffee cake.

Notes

BORING!!