

## **Banana Pecan Pound Cake**

This cake will really satisfy your sweet tooth craving for any time of day. More moist than a typical pound cake, this recipe uses bananas and yogurt to create a delicious texture.

### **Ingredients**

1 ½ cups all purpose white flour + 1 tablespoon  
¼ teaspoon baking soda  
¼ teaspoon salt  
1 cup sugar  
2 large eggs at room temperature  
¾ cup unsalted butter, melted  
1 ½ teaspoons good quality vanilla  
½ cup whole plain yogurt  
2 very ripe bananas, mashed  
1 cup chopped pecans

\*special equipment- 8 1/2 by 4 1/2 inch loaf pan

### **Preparation**

Preheat oven to 325 degrees with rack in the center. Lightly butter loaf pan and set aside.

Sift flour, baking soda, and salt in a medium bowl and set aside.

Mix chopped pecans with 1 tablespoon flour in a small bowl and set aside.

In the bowl of a stand mixer fit with the paddle attachment or a hand held mixer with twin beaters beat the butter and sugar on medium-high speed until light and fluffy, about 1-2 minutes. Reduce the speed to low and add eggs one at a time, mix until eggs are thoroughly blended. Add vanilla, yogurt and bananas and mix until well blended. Add flour in small batches and mix until well blended, scraping down the sides in between if needed. Stir in the chopped pecan mixture and pour the batter into the prepared pan. Lightly tap the pan on the counter to remove any air bubbles. Bake until a toothpick inserted into the center comes out clean, about 70 minutes or longer. Let it cool then run a thin knife around the inside of the pan and gently invert into a serving dish. Slice and serve.

Makes 8-10 servings

\* If using metal loaf pan, may take an additional 10-15 minutes of baking time.