

Banana Pound Cake

Yield: 12 servings
400°F

I enjoy serving this with fresh berries on the side. It's also a very moist cake that can be served with tea.



3 cups	all purpose flour
1 cup	granulated sugar
1 tbsp	baking powder
2 tsp	baking soda
2 tsp	ground cinnamon
1 tsp	salt
2 cups	plain non-fat yogurt
1-1/2 cups	mashed ripe banana
4 tbsp	canola oil
2 large	eggs
2 tsp	pure vanilla extract

1. Preheat oven to 400°F. Spray two loaf pans with non-stick spray.
2. In a bowl, combine flour, sugar, baking powder, and baking soda, cinnamon and salt set aside.
3. In a medium bowl, whisk together yogurt, banana, oil, eggs and vanilla. Pour over dry ingredients and stir gently until just blended. Do not over-mix. Spread batter evenly in prepared pans. Bake until top of cake is light brown and edges begin to pull away from sides of pan, about 20-30 minutes. And a toothpick inserted into center comes out clean.
4. Cool cakes in pan on rack 10 minutes. Loosen sides of cake with spatula and turn out onto rack. Invert cakes right side up and cool completely.
5. Transfer to plate. Sprinkle lightly with powdered sugar. Top with fresh berries.