**SOUR CREAM BANANA CAKE**

Recipe by Margaret Wehling

“This recipe came from Denmark with my Great Grandmother and Great Grandfather when they can over to the United States.”

Original recipe makes 3-9inch layers or a 9X13 inch pan cake.

**INGREDIENTS:**

1. 2 cups packed brown sugar
2. 1 cup sour cream
3. 1 cup butter softened
4. 1 Tsp. baking soda
5. 4 eggs
6. 1/8 Tsp. salt
7. 4 bananas
8. 2 Tsp. vanilla extract
9. 4 cups sifted cake flour
10. 1 cup chopped walnuts or pecans

FOR FROSTING:

1. ½ cup butter
2. 4 cups confectioners’ sugar
3. ¼ cup sour cream
4. 1 Tsp. vanilla extract

**DIRECTIONS:**

Cream the brown sugar and 1 cup butter, add eggs 1 at a time; beat well. Add mashed bananas and flour and salt, baking along with1 cup sour cream. Add vanilla extract and nuts last.

Pour batter into a 3-9 inch pans or a 13X9 inch pan. Bake in a preheated 350 degree F. oven until cake test done with a tooth pick, about 30-40 minutes for the 9-inch round cakes or about 40 to 50 minutes for the 13X9 inch pan. (Use parchment to cover your cake pans to make removal easier.)

To make the frosting: Mix ½ cup of butter or margarine, 4 cups of confectioners’ sugar and ¼ cup sour cream, (more if needed). Add 1 teaspoon vanilla and beat until fluffy. (Can substitute cream cheese for sour cream for a different flavor and texture.