

*Oven Temperature: 350°F.
Baking Time: 30 to 40 minutes*

Banana Cake with Chocolate Sour Cream Frosting

Serves: 8

INGREDIENTS	MEASUREMENTS	WEIGHT	
<i>room temperature</i>	<i>volume</i>	<i>ounces</i>	<i>grams</i>
2 large ripe bananas	1 cup	8 ounces	227 grams
sour cream	1/2 cup	4.5 ounces	121 grams
2 large eggs	3 fluid ounces	3.5 ounces	100 grams (out of the shell)
grated lemon zest	2 teaspoons	•	4 grams
vanilla extract	1 1/2 teaspoons	•	6 grams
sifted cake flour	2 cups	7 ounces	200 grams
sugar, preferably superfine	3/4 cup + 2 tablespoons	6 ounces	170 grams
baking soda	1 teaspoon	•	5 grams
baking powder, preferably Rumford	3/4 teaspoon	•	3.7 grams
salt	1/2 teaspoon	•	3.3 grams
unsalted butter (must be softened)	10 tablespoons	5 ounces	142 grams

Equipment: One 9-inch by 2-inch cake pan or 9-inch springform pan, greased, bottom lined with parchment or wax paper and then sprayed with Baker's Joy or greased again and floured.

In a food processor process the banana and sour cream until smooth. Add the eggs, lemon zest, and vanilla and process briefly just to blend.

In a large mixer bowl, preferably with the flat beater, combine the remaining dry ingredients and mix on low speed for 30 seconds to blend. Add the butter and half the banana mixture. Mix on low speed until the dry ingredients are moistened. Increase to medium speed (high speed if using a hand mixer) and beat for 1 1/2 minutes. Scrape down the sides. Gradually add the egg mixture in 2 batches, beating for 20 seconds after each addition to incorporate the ingredients. Scrape down the sides.

Scrape the batter into the prepared pan and smooth the surface with a spatula. The pan will be about 1/2 full. Bake 30 to 40 minutes or until a tester inserted near the center comes out clean and the cake springs back when pressed lightly in the center. *The cake should start to shrink from the sides of the pan only after removal from the oven.*

Let the cake cool in the pan on a rack for 10 minutes. Loosen the sides with a small metal spatula and unmold or remove the sides of the springform pan. Allow the cake to cool completely before wrapping airtight.

Finished Height: 2 inches to within 1 inch of the side; 1 1/2 inches at the side.

Store: Airtight: 2 days room temperature, 5 days refrigerated, 2 months frozen.

Serve: Room Temperature