

Marie Saba

*from my kitchen to yours*

## Jeannie's Banana Cake

*Serves 12-16*

### Ingredients:

- 3 cups all-purpose flour
- 1 1/2 teaspoons baking soda
- 1/2 teaspoon salt
- 1 cup white sugar
- 1 cup brown sugar
- 3/4 cup butter
- 2 teaspoons vanilla
- 3 eggs
- 1 cup milk
- 1/2 cup sour cream
- 3 very ripe bananas



### Instructions:

1. Preheat oven to 350 degrees F. Grease a **9×13" baking pan**.
2. In a medium bowl, stir together flour, baking soda and salt. Set aside.
3. In the bowl of a **stand mixer**, beat together sugars and butter until light and fluffy. Add vanilla, eggs, milk, sour cream, and bananas, and beat again to combine. Then add dry ingredients and beat to combine once more, scraping down the sides of the bowl as needed.
4. Pour batter into the greased pan and bake for 40-45 minutes, or until a toothpick inserted into the center comes out clean. Cool completely. Top with cream cheese frosting and enjoy!

### Notes:

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