

Banana Walnut Cake

Servings : 8

Amount	Measure	Ingredient - Preparation Method
1 1/2	cups	all-purpose flour
1/2	teaspoon	baking powder
1/2	teaspoon	baking soda
1/2	teaspoon	ground cinnamon
1/2	teaspoon	salt
13	tablespoons	unsalted butter - softened
3/4	cup	granulated sugar
1/2	cup	light brown sugar - firmly packed
2	large	eggs
1	teaspoon	vanilla extract
1/2	cup	sour cream
1/2	cup	mashed ripe banana (about 1 large)
1/2	cup	walnuts - chopped and toasted
		Cream Cheese Spice Frosting

Position rack in center of oven and preheat to 325. Grease bottom and sides of 9x3 spring-form pan and dust with flour.

Sift together flour, baking powder, baking soda, ground cinnamon, and salt into a medium bowl. Whisk until well blended.

In the bowl of an electric mixer using the paddle attachment, beat the butter at medium speed until creamy, about 1 minute. Gradually add the sugars, about 1 tablespoon at a time, and beat at high speed until light and aerated, about 2 minutes. Add the eggs, one at a time, beating well after each addition and scraping down the sides as needed. Add the vanilla, then the sour cream and mashed banana, mixing until blended. Add the dry ingredients at low speed, mixing until just blended. Remove bowl from stand and add the walnuts, stirring by hand.

Scrape the batter into prepared pan and smooth out top with a spatula. Bake for 35 to 40 minutes, until lightly browned and toothpick comes out clean. Cool in pan on wire rack for 10 minutes.

Unclasp cake and invert onto rack and completely cool.

Frost.

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Cream Cheese Spice Frosting

Amount	Measure	Ingredient - Preparation Method
6	ounces	cream cheese - softened
3	tablespoons	unsalted butter - softened
1/2	teaspoon	vanilla extract
1/8	teaspoon	ground cinnamon
1/8	teaspoon	ground ginger
1	pinch	freshly grated nutmeg
1	pinch	salt
1	cup	confectioner's sugar - sifted

In the bowl of an electric mixer, using the paddle attachment, beat together the butter and cream cheese at medium speed until smooth. Beat in the vanilla, spices and salt. Reduce speed to low, add the sugar and beat until well blended. Raise the speed to high and beat until light and creamy, about 2 minutes.

Yield: "1 1/2 cups"