

BANANA POUND CAKE, Scratch

3 TEASPOONS PLUS 3 CUPS SUGAR, DIVIDED
1 CUP BUTTER, SOFTENED
6 LARGE EGGS, ROOM TEMPERATURE
1 CUP MASHED RIPE BANANAS (ABOUT 2 MEDIUM)
1-1/2 TEASPOONS VANILLA EXTRACT
1/2 TEASPOON LEMON EXTRACT
3 CUPS ALL-PURPOSE FLOUR
1/4 TEASPOON BAKING SODA
1 CUP SOUR CREAM
GLAZE:
1-1/2 CUPS CONFECTIONERS' SUGAR
1/2 TEASPOON VANILLA EXTRACT
3 TO 4 TEASPOONS 2% MILK

Grease a 10-in. fluted tube pan. Use shortening and a lot of it, or the cake will stick. Sprinkle with 3 teaspoons sugar; set aside. In a large bowl, cream butter and the remaining 3 cups sugar until light and fluffy, 5-7 minutes. Add eggs, 1 at a time, beating well after each addition. Stir in bananas and extracts. Combine flour and baking soda; add to the creamed mixture alternately with sour cream, beating just until combined.

Pour into the prepared pan (it will be full). Bake at 325° until a toothpick inserted near the center comes out clean, 75-85 minutes. Cool for 10 minutes before removing from the pan to a wire rack to cool completely.

Whisk glaze ingredients until smooth; drizzle over cake. Store in the refrigerator. It may be frozen for up to one month.