

Blueberry Sour Cream Coffee Cake

1 c butter softened
2 c white sugar
2 eggs
1 c sour cream
1 tsp vanilla extract
1 5/8 cups flour
1 tsp baking powder
¼ tsp salt
1 cup fresh or frozen blueberries

½ c brown sugar
1 tsp ground cinnamon
½ c chopped pecans
1 tbsp confectioners' sugar for dusting

Directions:

1. Preheat the oven to 350 degrees. Grease and flour a 9 inch Bundt pan
2. In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the sour cream and vanilla. Combine the flour, baking powder and salt; stir into the batter just until blended. Fold in blueberries.
3. Spoon half the batter into the prepared pan. In a small bowl, stir together the brown sugar, cinnamon and pecans. Sprinkle half of this mixture over the batter in the pan. Spoon remaining batter over the top, then sprinkle with the remaining pecan mixture over. Use a knife or thin spatula to swirl the sugar layer into the cake.
4. Bake for 60 minutes or until a knife inserted into the crown of the cake comes out clean. Cool in the pan over a wire rack. Invert onto a serving plate, and tap firmly to remove from the pan. Dust with confectioners' sugar just before serving.

Buttermilk Banana Bars

2 ½ c flour
1 2/3 c sugar
1 ¼ tsp baking powder
½ tsp salt
2/3 c cooking oil
2/3 c buttermilk
1 ¼ cups mashed very ripe banana
2 eggs
2/3 c chopped walnuts
Cream cheese frosting (recipe follows)

Directions:

1. In a large mixing bowl, combine the flour, sugar, baking powder and salt. Make a well in the center of the dry ingredients. Add the cooking oil, buttermilk, mashed banana and eggs. Beat with an electric mixer on low speed til combined; then beat at medium speed for 1 minute. Fold in walnuts.
2. Spread in a greased and floured 15x10x1 inch baking pan. Bake in a 350 degree oven for 30 to 35 minutes or until a toothpick inserted in center comes out clean. Cool completely.
3. Prepare cream cheese frosting. Spread over the cooled desert. Cut into bars. (I freeze the base before frosting and re-freeze to make the cutting easier)

Cream Cheese Frosting: In a medium bowl, beat together 1 8oz pkg cream cheese, softened, ½ c butter softened; and 1 tbsp vanilla with an electric mixer on low speed until smooth. Gradually add one pound pkg powdered sugar; beating on medium speed until light and fluffy.