

Blackberry Banana Bundt Cake

- from Joyce Kruger

Ingredients

- 2 cups all purpose flour
- 1 1/2 teaspoons baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1/2 cup softened unsalted butter
- 1 cup sugar
- 3 eggs
- 1 cup plain Greek yogurt
- 1/4 cup buttermilk
- 2 mashed bananas
- 2 cups blackberries
- 1 tablespoon flour

Instructions

- 1 In a medium size mixing bowl combine 2 cups flour, 1 1/2 teaspoons baking soda, 1 teaspoon baking powder, and 1 teaspoon of salt.
- 2 Mix 1/2 cup softened unsalted butter and 1 cup sugar until nice and creamy. Mix in 3 eggs. One at a time until well blended.
- 3 Add 1 teaspoon vanilla, 1 cup plain Greek yogurt and 1/4 cup buttermilk and blend just until mixed.
- 4 Add 1/2 cup of the dry flour mixture at a time and mix on low speed.
- 5 Blend in two mashed bananas.
- 6 Mix 2 cup of blackberries with a 1 tablespoon of flour.
- 7 Fold in the blackberries and pour in a well greased bundt pan. Bake at 350 degrees for 1 hour or until golden brown.

Notes

Combining your blackberries with flour will keep your blackberries from sinking to the bottom of your cake.

*IF STARTS TO BROWN COVER WITH FOIL. DONE WHEN
small town woman <https://www.smalltownwoman.com/> TOOTH PICK COMES OUT CLEAN*