



Gran  
RESERVA

Molina®

# Banana Pound Cake

Gran Reserva Mexican Vanilla Extract

Serves: 1 cake

Time: 45mins

Dessert

## Ingredients

- 1 ½ cups of banana puree
- 1 cup of brown sugar
- ½ cup of unsalted butter, melted
- 2 large eggs
- ½ cup of Greek yogurt
- 1 1/3 cups of all-purpose flour
- 1 tsp of baking soda
- ½ tsp of salt
- ¾ cup of chocolate chips
- A splash of Gran Reserva

## Directions:

1. Preheat oven to 325°. Grease and line a pound cake pan with wax paper.
2. In a bowl, mix the flour, baking soda and salt.
3. Take another bowl and mix the brown sugar and melted butter until it reaches a thick consistency.
4. Add the banana puree, followed by the eggs and yogurt.
5. Once all wet ingredients are mixed, add the dry ingredients.
6. Add the chocolate chips and a splash of Gran Reserva.
7. Pour the dough into the pan and spread it evenly. Top with more chocolate chips to taste.
8. Bake for 45 minutes. Let cool completely before removing from pan.