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Banana Pound Cake

- 3 teaspoons plus 3 cups sugar, divided
- 1 cup butter, softened
- 6 eggs
- 1 cup mashed ripe bananas (use 3 medium)
- 1-1/2 teaspoons vanilla extract
- 1/2 teaspoon coconut extract
- 1 teaspoon banana extract
- 3 cups all-purpose flour
- 1/4 teaspoon baking soda
- 1 cup (8 oz) sour cream

Glaze:

- 1-1/2 cups confectioners' sugar
- 1/2 teaspoon vanilla extract
- 3-4 teaspoons milk

Grease a 10-in fluted tube pan. Sprinkle with 3 teaspoons sugar; set aside. In a large mixing bowl, cream butter and remaining sugar until light and fluffy, about 5 minutes. Add eggs, one at a time, beating well after each addition. Stir in bananas and extracts. Add flour, baking soda, and sour cream, beating until just combined. Pour into prepared pan (pan will be pretty full). Bake at 325 for 75-85 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing pan. In a small bowl, whisk the glaze ingredients until smooth; drizzle over cake. Store in the refrigerator. Yield: 12-15 servings