



Banana Bread

Ingredients:

½ cup butter, melted

1 cup white sugar

2 eggs

1 tsp vanilla extract

1 ½ cups flour

1 tsp baking soda

½ tsp salt

½ cup sour cream

1/3 cup chopped walnuts

2 medium bananas, sliced

Directions:

Preheat oven to 350 degrees F. Grease 2-3 mini loaf pans or one large loaf pan.

In a large bowl, stir together the melted butter and sugar. Add the eggs and vanilla, mix well. Combine the flour, baking soda and salt, stir into the butter mixture until smooth. Finally, fold in the sour cream, walnuts and bananas. Spread evenly into the prepared pan.

Bake at 350 degrees for 40 minutes for mini pans or 1 hour for full sized loaf pan, or until a toothpick inserted into the center of the loaf comes out clean. Cool loaf in the pan for 10 minutes before removing to a wire rack to cool completely.