



Sour cream banana bread

Ingredients

- 1 ½ Cups of Flour
- 1 tsp Baking Soda
- ½ Cup of Butter (room temperature)
- ½ tsp salt
- 1 Cup of Sugar
- 2 large Eggs
- 1 tsp Vanilla Extract
- 1 cup ripe bananas, mashed (1 or 2 bananas)
- ½ Cup of Sour Cream
- ½ Cup of nuts

Method

- ⬆ Preheat oven to 350°F and grease a loaf pan
- ⬆ Cream together butter & sugar
- ⬆ Slowly beat in eggs, one at a time
- ⬆ Add vanilla
- ⬆ Sieve together the flour, baking soda & salt
- ⬆ Mix into creamed mixture, blending well
- ⬆ Add bananas, sour cream and nuts
- ⬆ Bake at 350°F for 1 hour, or until done

Hint

Mixed nuts or walnuts work well in this recipe. This loaf keeps moist for several days if wrapped in foil when completely cool.