



Best Ever Banana Bread

Yield: 12-15 servings

Prep Time: 10 minutes (plus 60 minutes bake time)

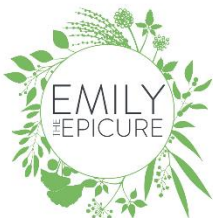
Ingredients:

- 1/2 c butter, melted
- 1 c granulated sugar
- 2 eggs
- 1 t vanilla extract
- 1 1/2 c AP flour
- 1 t baking soda
- 1/2 t salt
- 1/2 c sour cream
- 1/2 c chopped walnuts
- 3 bananas, very ripe



Directions:

1. Preheat oven to 350 degrees. Grease a 9x5 inch loaf pan.
2. In a medium bowl, mash two of the bananas with a fork. Set aside.
3. In a large bowl, stir together the melted butter and sugar. Add the flour, baking soda, and salt, mix well. Finally, fold in the sour cream, walnuts, and mashed bananas.
4. Spread evenly into the prepared pan.
5. Slice third bananas lengthwise and place on top of the batter in the pan, cut side up.
6. Bake at 350 degrees for 60-70 minutes, or until a toothpick inserted into the middle comes out clean.
7. Cool the loaf in the pan for 10 minutes before removing to a wire rack to cool.
8. Enjoy!



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