

## **Banana Bread**

Helaine Iris

1 stick of softened butter  
1 cup mashed bananas (about 2 bananas)  
½ cup sour cream  
2 eggs  
1 ½ Tbs vanilla  
2 cups sifted flour  
¾ cup sugar  
1 tsp baking soda  
¾ tsp baking powder  
½ tsp salt  
1 cup chopped walnuts

Preheat the oven to 375°

Puree the bananas, sour cream, eggs and vanilla until smooth and set aside. . Sift the dry ingredients together. Add the soft butter to the dry ingredients and mix until blended. Add the banana mixture to in about three batches. Mix on medium speed for about 30 seconds. Fold in the chopped nuts.

Pour into a well-greased bread pan and bake for about 1 hour and 10 minutes until a toothpick comes out clean. Remove from the oven, let cool in pan for 5 minutes. Turn bread out onto cooling rack and cool completely.