

MOISTEST BANANA BREAD

Serving: 2 Loaf Pans

INGREDIENTS

½ cup butter softened (1 stick)

1 ½ cups Sugar

2 Eggs

¼ cup Sour Cream

2 cups All Purpose Flour

1 tsp Baking Soda

½ tsp Baking Powder

½ tsp Salt

1 tsp Vanilla

4 Large Ripe Bananas

Optional: ¾ cup Walnuts or Chocolate

DIRECTIONS

1. Set oven at 350 degrees F.
2. Beat your butter and sugar. Add the rest of your wet ingredients until well combined.
3. Mix all your dry ingredients.
4. Add dry ingredients into wet ingredients JUST until incorporated. DO NOT over mix.
5. Optional: Add optional add ins.
6. Spray Loaf Pans
7. Put in Oven for 40-45 mins.
8. EAT! :D

