



Sour Cream Banana Bread

Servings: 8





Total Time: 75 Min.

Allergens: Dairy, Eggs



Thomas Sena

Directions

-  Preheat oven to 300 degrees. Grease four 7x3 inch loaf pans.
-  In a small bowl, stir together 1/4 cup white sugar and 1 teaspoon cinnamon. Dust pans lightly with cinnamon and sugar mixture.
-  In a large bowl, cream butter and 3 cups sugar. Mix in eggs, mashed bananas, sour cream, vanilla, and cinnamon. Mix in salt, baking soda, and flour.
-  Divide in prepared pans and bake for one hour, until a toothpick inserted in center comes out clean.

Ingredients

- 1/4 cup white sugar
- 1 tsp ground cinnamon
- 3/4 cup butter
- 3 cups white sugar
- 3 eggs
- 6 mashed overripe bananas
- 16 oz sour cream
- 2 tsp vanilla extract
- 2 tsp ground cinnamon
- 1/2 tsp salt
- 3 tsp baking soda
- 4 1/2 cups flour