



Janet's Rich Banana Bread

Recipe By: vjonsson

"This is the moistest banana bread that I have ever tasted. It's also very easy to make!"

Ingredients

- 1/4 cup and 1 teaspoon butter, melted
- 1/2 cup and 2 teaspoons white sugar
- 1 egg
- 1/2 teaspoon vanilla extract
- 3/4 cup and 2 teaspoons all-purpose flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/4 cup and 1 teaspoon sour cream
- 1/3 cup and 1 tablespoon
- 1 tablespoon chopped walnuts
- 1 medium bananas, sliced

Directions

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan. _____
2. In a large bowl, stir together the 1/4 cup and 1 teaspoon melted butter and 1/2 cup and 2 teaspoons sugar. _____
3. Add the 1 egg and 1/2 teaspoon vanilla, mix well. _____
4. Combine the 3/4 cup and 2 teaspoons flour, 1/2 teaspoon baking soda and 1/4 teaspoon salt, stir into the butter mixture until smooth.

5. Finally, fold in the 1/4 cup and 1 teaspoon sour cream, 1 tablespoon chopped walnuts and 1 medium sliced bananas. Spread evenly into the prepared pan. _____
6. Bake at 350 degrees F (175 degrees C) for 60 minutes, or until a toothpick inserted into the center of the loaf comes out clean. Cool loaf in the pan for 10 minutes before removing to a wire rack to cool completely. _____