

Adapted from [Martha Stewart](#).

Banana Bread

3 bananas, mashed
1/2 cup butter
1 c granulated sugar
2 eggs
1/2 c sour cream
1 t vanilla
1-1/2 c all purpose-flour
1 t baking soda
1 t salt



Preheat the oven to 350F. Mash the bananas and combine them in a large mixing bowl with the butter, sugar, eggs, sour cream and vanilla. Mix the ingredients with an electric mixer, until creamy.

In a medium bowl combine the flour, baking powder and salt. Add half of the flour mixture into the batter and blend. Once incorporated, add the remaining half of the flour to the batter and mix until completely blended and creamy.

Pour the batter into a greased 9x5x3 inch loaf pan. Bake at 350F for 60-80 minutes. Test the banana bread by inserting a toothpick in the center of the loaf. Once it comes out clean the bread is done. Remove the bread and let it sit for 10 minutes before turning out on a rack or plate to cool.