Banana Bread Bars

Ingredients: DAY 1

1 ½ c. sugar

1 c. sour cream

10T. butter, softened

2 eggs

4 ripe bananas, mashed

2 tsp. vanilla extract

2 c. all purpose flour

1 tsp. baking soda

½ tsp. salt

DAY 1: Heat oven to 375F. Grease and flour 9X13” cake pan.

For the bars, in a large bowl, with an electric hand mixer, beat together sugar, sour cream, butter, and egg until creamy. Blend in bananas and vanilla extract. Add flour, baking soda, salt, and mix on medium speed for 1 minute.

Spread batter evenly into pan. Bake 17 to 20 minutes or until golden brown and sides pull away from the sides of pan. Test for doneness by inserting a toothpick into center of cake. Toothpick should come out clean.

Brown Butter Frosting: DAY 2

½ c. butter

4 c. powdered sugar

1 ½ tsp. vanilla extract

¼ c. milk

DAY 2: For frosting, heat butter in a large saucepan over medium heat until boiling. Let the butter turn a golden brown color and remove from heat immediately.

Add powdered sugar, vanilla extract and milk. Whisk together until smooth (it should be thicker than a glaze but thinner than frosting).

Using a rubber scraper, spread the brown butter frosting over the warm bars (the frosting will be easier to spread while the bars are still warm).

Recipe by The Recipe Critic