

# SOUR CREAM BANANA BREAD

## I n g r e d i e n t s

### Main Ingredients

- \* 4 1/2 cups all-purpose flour
- \* 3 teaspoons baking soda
- \* 3 cups white sugar
- \* 3/4 cup butter
- \* 3 eggs
- \* 6 ripe mashed bananas
- \* 1 16oz container sour cream
- \* 2 teaspoons vanilla extract
- \* 2 teaspoons ground cinnamon
- \* 1/2 teaspoon salt



### Topping Ingredients

- \* 1/4 cup brown sugar
- \* 1 teaspoon ground cinnamon
- \* 1 cup chopped walnuts (optional)

## D i r e c t i o n s

1. Preheat the oven to 300F/150C. Grease four 7x3 inch loaf tins.
2. In a small mixing bowl stir together the topping of 1/4 cup white sugar and 1 teaspoon of ground cinnamon and add in the chopped walnuts (optional).
3. In a large mixing bowl cream together the butter and 3 cups of sugar. Mix in the eggs, mashed bananas, sour cream, vanilla and cinnamon.
4. Then add the flour, baking soda and salt, mixing well.
5. Divide the mixture between the prepared loaf tins and sprinkle the top with the sugar, cinnamon and walnut topping.
6. Bake for approximately 1 hour or until a toothpick inserted in the center comes out clean.
7. Allow to cool in the tins for 10-15 minutes before placing on a wire cooling rack to cool fully.

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