

# Banana Bread

## INGREDIENTS

- 1/4 cup white sugar mixed with 1 teaspoon ground cinnamon (to dust baking pans with and sprinkle on top)
- 3/4 cup butter (1 ½ sticks)
- 3 cups white granulated sugar
- 3 Eggs (See tip below)
- 4 very ripe medium sized bananas, mashed
- 1 (16 oz) ounce container sour cream
- 2 teaspoon vanilla extract
- 2 teaspoon ground cinnamon
- Dash of nutmeg, dash of cloves (optional)
- 1/2 teaspoon salt
- 3 teaspoons baking soda
- 4 1/2 cups of all-purpose flour
- 1 cup chopped walnuts (optional)

## Materials

- Very Large Bowl
- Mixer
- Four 7" x 3" loaf pans or Two 8.5 x 4.5 Loaf pans

## STEPS

1. Preheat oven to 325 degrees
2. Spray loaf pans with Baker's Joy or similar.
3. In a small bowl add add the ¼ cup of white sugar and 1 teaspoon of ground cinnamon. Dust the two loaf pans with the cinnamon mixture. Save some for the top of the bread.
4. In a large bowl, cream softened butter with sugar with mixer. It will be coarse not creamy.
5. Mix in eggs, mashed bananas, sour cream vanilla and cinnamon.
6. Add a dash of nutmeg and cloves. (optional)
7. Mix ingredients in bowl with mixer.
8. Add salt, baking soda and flour. Hand Stir till blended.
9. Stir in nuts (optional).
10. Divide mixture by pouring half into each loaf pan until about ¾ full. Keep in mind that the bread will rise. Sprinkle remainder of cinnamon sugar on top. You may have some extra mixture if the bananas are large.
11. Bake for 1 hour to 1 hour and 10 minutes. Test doneness with toothpick. For larger loaf pans it took 1 hour and 30 minutes .
12. Let cool 5 minutes and gently invert pan. Loaf will fall right out if it has been prepared as mentioned.
13. Serve warm. Great the next day and freezes well too.