

# Banana Bread

Preheat oven to 400°

Puree in a mixer or food processor:

- 1 C. (2 Large Bananas) *You can add one more if you want, I often do.*
- ½ C. Sour Cream
- 2 Eggs (Large)
- 1½ t. Vanilla

Sift in a separate mixing bowl:

- 2 C. Flour
- ¾ C. plus 2 T. Sugar
- 1 t. Baking Soda
- ¾ t. Baking Powder
- ½ t. Salt
- 1 t. Cinnamon
- ½ t. Nutmeg
- ½ t. Allspice
- ½ t. Ginger
- ½ t. Cloves
- 10 T. Butter

Mix on medium-low speed until well blended, about 30 seconds. Add the banana mixture in 3 sections, scraping the sides of the bowl and mixing on medium speed between each addition.

Fold in 1 C. Walnuts.

Pour into 2 loaf pans, sprayed with non-stick cooking spray (butter flavored works really well for this). Bake between 50 and 70 minutes, depending on your oven. When the bread is lightly browned and bounces back to the touch, remove from oven and cool for 10 minutes before turning out onto wire rack to cool completely.

Happy Eating!

