

Banana Bread Bars

Ingredients:

Banana Bread Bars

- 190 ml sugar
- 125 ml sour cream
- 60 ml butter, softened
- 1 egg
- 1-2 ripe bananas, mashed
- 5 ml vanilla extract
- 250 ml flour
- 2.5 ml baking soda
- 1 ml salt
- 60 ml chopped walnuts (optional)

Brown Butter Frosting:

- 30 ml butter
- 250 ml icing sugar
- 2 ml vanilla extract
- 20 ml milk/cream

Directions:

1. Heat oven to 375F. Grease and flour 9 X 9 square pan.
2. For the bars: in a large bowl, beat together **sugar, sour cream, butter,** and **egg** with a wooden spoon until creamy. Blend in **bananas** and **vanilla extract**. Add **flour, baking soda, salt,** and blend until just mixed. **DON'T OVERMIX!**
3. Spread batter evenly into pan. Bake 20 to 25 minutes or until golden brown.
4. Meanwhile, for frosting, heat **butter** with a wooden spoon in a large saucepan over medium heat until boiling. Let the butter turn a delicate brown and remove from heat immediately.
5. Add **powdered sugar, vanilla extract** and **milk/cream**. Mix together with wooden spoon until smooth (it should be thicker than a glaze but thinner than frosting). Using a spatula, spread the brown butter frosting over the warm bars (the frosting will be easier to spread while the bars are still warm).

