



Banana Bread Brownies

2 eggs
3 bananas, mashed
1 1/2 cups sugar
1 cup sour cream
1/2 cup butter, softened
2 tsp vanilla extract

2 cups all-purpose flour
1 tsp baking soda
3/4 tsp salt
1/2 cup nuts (optional)

Heat oven to 375°F. Grease a 13 × 9 pan.

In a large bowl, beat together sugar, sour cream, butter, and eggs until creamy.

Blend in bananas and vanilla extract.

Add flour, baking soda, and salt, and blend for 1 minute. Stir in nuts.

Spread batter evenly into the pan.

Bake for 25 minutes, or until golden brown.

Cool slightly (warm but not hot) and frost with frosting.

Frosting:

1/2 cup butter
3 cups icing sugar
1 1/2 tsp vanilla
3 tbsp milk

Heat butter in a large saucepan over medium heat.

Watch carefully, and when it reaches a medium brown color, turn off heat.

Whisk in icing sugar and add milk as it thickens, then add vanilla.

Pour over the warm banana bread brownies immediately and smooth with a spatula or butter knife.

Cool completely before cutting.