

Banana Nut Bread

Makes 2

Wet Ingredients:

½ lb Butter (1/2 of 1 lb block)
2 c. sugar
4 eggs
2 t vanilla

Dry Ingredients:

2 c white flour
1 c wheat flour
2 t baking soda
1 t salt

Folded-in ingredients 1st:

1 c sour cream

Folded-in ingredients 2nd:

2 c well-mashed bananas (thawed bananas work best, than very ripe ones)
1.5 cups chopped walnuts

Cream the butter and sugar together, and then add your eggs and vanilla. Mix well. Sift your dry ingredients into the wet ingredients and mix well.

Fold in the sour cream and make sure that all the sour cream is mixed into the mixture.

Now take your mashed bananas and mix them in with the nuts until everything is well blended.

Bake at 325 degrees for around an hour and 10 minutes, or until a knife comes out clean.

Variations of the Recipe:

This recipe can also be done in the cuisinart. Start with the butter and sugar, mix them well until they are creamed. Next add in the bananas and mix. Add in the eggs and vanilla and mix. Then sift the dry ingredients into a large mixing bowl and stir into wet ingredients. Fold in the sour cream until the white is mixed in, and then stir in the nuts.