

# Sour Cream Banana Bread

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St Elizabeth Ann Seton Life Teen Youth Ministry

*1/2 stick butter or margarine*  
*1 1/3 cups sugar*  
*2 eggs*  
*1 teaspoon vanilla*  
*2 cups flour*  
*1 teaspoon baking powder*  
*1 teaspoon baking soda*  
*3/4 teaspoon salt*  
*1 cup sour cream*  
*1 cup bananas, mashed*  
*1 cup nuts, chopped*

Preheat the oven to 350 degrees.

In a bowl, cream the butter. Gradually add the sugar. Beat until light and fluffy. Beat in the eggs, one at a time. Add the vanilla.

In a bowl, sift together the flour with the baking powder, baking soda and salt. Add to the creamed mixture alternately with the sour cream.

Add the bananas and nuts, mixing just until blended. Turn into a well greased, floured pan.

Bake for 40 to 45 minutes or until a cake tester comes out dry.

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Per Serving (excluding unknown items): 4091 Calories; 188g Fat (40.3% calories from fat); 72g Protein; 554g Carbohydrate; 27g Dietary Fiber; 650mg Cholesterol; 4101mg Sodium. Exchanges: 14 1/2 Grain(Starch); 4 Lean Meat; 3 1/2 Fruit; 1/2 Non-Fat Milk; 34 Fat; 18 Other Carbohydrates.