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Banana Bread

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The batter for this easy-to-bake banana bread is enriched with the addition of sour cream.

Yield
Makes 1 loaf

Ingredients

- 1/2 cup (1 stick) butter, at room temperature, plus more for pan
- 1 cup granulated sugar
- 2 large eggs
- 1 1/2 cups unbleached flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup mashed very ripe bananas
- 1/2 cup sour cream
- 1 teaspoon vanilla

~~1/2 cup chopped walnuts or pecans~~ No

Directions

1. Preheat oven to 350 degrees. Butter a 9-by-5-by-3-inch loaf pan; set aside. In an electric mixer fitted with the paddle attachment, cream butter and sugar until light and fluffy. Add eggs, and beat to incorporate.
2. In a medium bowl, whisk together flour, baking soda, and salt. Add to the butter mixture, and mix until just combined. Add bananas, sour cream, and vanilla; mix to combine. Stir in nuts, and pour into prepared pan.
3. Bake until a cake tester inserted into the center of the cake comes out clean, about 1 hour 10 minutes. Let rest in pan for 10 minutes, then turn out onto a rack to cool.

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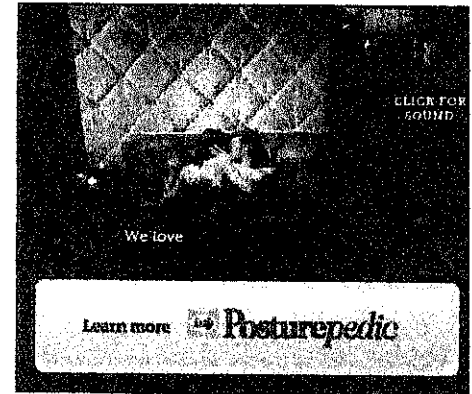
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LauraDail

4/29/11 at 8:57 EDT

I forgot to add that I use plain yogurt every time I make this. No sour cream in France! It's super moist and delicious thanks to the yogurt. AND... you really can't screw it up. I can get it done really fast and so it's become my go-to food to bring when I go to someone's house.



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