



the honeycomb project

LANG FAMILY BEST BANANA BREAD EVER

Ingredients

- 3/4 cup butter
- 2.5 cups white sugar
- 3 eggs
- 6 very ripe bananas
- 1 16 oz sour cream
- 2 tsp vanilla
- ½ tsp salt
- 3 tsp baking soda
- 4 ½ cup flour
- Chopped walnuts (optional)

Directions:

- Set oven to 300 deg.
- In a large bowl, cream butter and sugar
- Mix in eggs, mashed bananas, sour cream and vanilla
- Mix in salt, baking soda and flour
- Stir in walnuts (optional)
- Spread into 3 bread tins or 24 muffin tins
- Bake 1 hour (bread tin) or 45 min (muffin tin) – use toothpick test to ensure fully cooked

