

Banana Bread

Ingredients:

1 stick unsalted butter, at room temperature
1 cup sugar
2 eggs
1 1/2 cup flour
1 tsp baking soda
1 tsp salt
1 cup mashed very ripe bananas
1/2 cup sour cream
1 tsp vanilla extract
1/2 cup chopped walnuts or pecans
1/8 cup walnut oil

Directions:

1. Preheat the oven to 350. Butter a 9 x 5 x 3 inch loaf pan or several smaller pans
2. With an electric mixer, cream the butter and sugar until light and fluffy. Add the eggs, beating well
3. Sift the dry ingredients together and combine with the butter mixture. Blend well. Add the bananas, sour cream, and vanilla. Stir well. Stir in the nuts and pour into the prepared pan
4. Bake 1 hour, or until a cake tester comes out clean. Turn out onto a rack to cool