

## Banana Sour Cream Bread (Jan Newbold)

1½ c. sugar

1 c. sour cream (or any flavored yogurt)

½ c. butter or margarine, softened (or oil)

2 eggs

1½ c. mashed bananas (about 3)

2 t. vanilla

2 c. all-purpose flour (or 1¾ c. white + ¼ c. wheat)

1 t. salt

1 t. baking soda

Optional: ½ c. of any of the following: nuts, blueberries, crushed pineapple, chocolate chips, or chopped apples – be creative.

- Heat oven to 350°. Mix sugar, sour cream, margarine and eggs in a large mixer bowl on low speed, scraping bowl occasionally, for 1 minute.
- Beat in bananas and vanilla on low speed for 30 seconds.
- Beat in flour, salt, and baking soda on medium speed, scraping bowl occasionally, for 1 minute.
- Stir in any optional items.
- Spread in greased and floured bread pans or jelly roll pan or muffin tins.
- Bake until light brown, 20 – 30 minutes.
- Cool. Frost with vanilla glaze.

### Vanilla Glaze

Mix 2 c. powdered sugar, ¼ c. butter or margarine (softened), 1½ t. vanilla, and 2 T. hot water. Stir in 1 – 2 teaspoons additional hot water until smooth and of desired consistency.