Banana Bars (Sourdough)
(LauraLivesTheGoodLife)

2 c. banana, mashed (3-4 bananas)
½ c. milk
1 c. sourdough starter (active or discard)
1 t. lemon juice
½ c. coconut sugar
1/3 c. butter, softened
1 t. vanilla
3 eggs
1 t. baking powder
1 t. baking soda
2 c. flour

Instructions:
1. Mix mashed bananas, milk, starter and lemon juice together in a bowl.
2. In another bowl, beat butter and sugar together until light and fluffy. Add in the vanilla and eggs, mix until well combined.
3. Add the banana mixture and mix until all incorporated.
4. Add the baking powder, baking soda and then slowly add the flour. Mix until just combined without overmixing. For a long ferment, cover and refrigerate for 1-3 days.
5. Preheat the oven to 350˚. Pour batter into an oiled or parchment paper lined jelly roll pan (large cookie sheet with good edges) and bake for 30 minutes or until a toothpick comes out clean. Top with frosting of choice.