



Banana Bread

3 medium ripe bananas

3 cups flour

1 teaspoon baking soda

3/4 teaspoon salt

3 large eggs

2 cups granulated sugar

1 1/2 cups vegetable oil

1/2 cup sour cream

2 tablespoons vanilla extract

Ground cinnamon & granulated sugar to sprinkle on loaves

- Preheat the oven to 350 degrees.
- Grease two 9x5 loaf pans. Set aside.
- Peel and mash the bananas.
- In a bowl mix the flour, baking soda and salt.
- In another bowl, beat the oil, eggs and sugar until smooth.
- Add the flour mixture and beat until mixed.
- Add the bananas, sour cream and vanilla and mix only until it is all well blended together. Do not over beat!
- Equally divide the batter into the pans. Sprinkle with ground cinnamon and granulated sugar.
- Bake for 60 minutes.
- Remove from pans and cool on wire rack. Enjoy!
- If you like walnuts go ahead and add 1/2 cup of chopped walnuts