

# Banana Bread Brownies

Amount	Measure	Ingredient - Preparation Method
1 1/2	cups	sugar
1	cup	sour cream
1/2	cup	butter - softened
2		eggs
4		ripe bananas - mashed
2	teaspoons	vanilla extract
2	cups	all-purpose flour
1	teaspoon	baking soda
1/2	cup	walnut - chopped
		Frosting
1/2	cup	butter
4	cups	powdered sugar
1 1/2	teaspoons	vanilla extract
3	tablespoons	milk

Heat oven to 375. Grease and flour a 15x10 jelly roll pan. Beat together sugar, sour cream, butter and eggs until creamy. Blend in bananas and vanilla. Add flour, baking soda, salt and blend for 1 minute. Stir in walnuts.

Spread evenly into pan. Bake 20-25 minutes until golden brown.

heat butter in large saucepan over med heat until boiling. Let turn delicate brown and remove from heat.

Add powdered sugar, vanilla extract and milk. Whisk until smooth. Spread over warm bars. Cut when cool.