

## Ann's Amazing Banana Bread

One of my dearest friends served this super moist banana bread every week at a Bible study I led in her home years ago. She made it special by baking it in a Bundt pan and frosting it with a little buttercream frosting. I often make it in smaller loaf pans and freeze a couple. It is great to pull out to satisfy a sweet tooth or when you need a quick something to serve guests. Always so good!

Cream together:

½ cup softened butter

1 cup sugar (I have decreased sugar to ¾ c and ½ c with great results.)

Mix in:

2 eggs

Mix together:

1 ½ c. flour

1 tsp. baking soda

1 tsp. salt

1 tsp. cinnamon

Add to creamed mixture and immediately mix in:

1 cup mashed banana (the riper the better!)

1 tsp vanilla

½ c sour cream

Mix just till well blended. Bake in loaf pan 1 hour at 350o.. Small loaf pans for 25-30 minutes.

