



Always baked from scratch with a lot of love.

## Frosted Banana Bar



I can never seem to eat bananas fast enough before they get too ripe so I am always looking for a great banana recipe. This has become one of my favs. These bars are moist and dense and full of flavor. Perfect for a Sunday morning with a cup of coffee or a cold glass of milk. Enjoy.

Makes 3-4 dozen

### Ingredients

½ cup (1 stick) butter, room temperature  
1½ cups sugar  
2 eggs  
1-cup sour cream  
2 eggs  
1 tsp. vanilla extract  
2 cups flour  
1 tsp. baking soda  
¼ tsp. salt  
1 cup mashed ripe bananas (2-3 medium)  
Frosting (see below)

### Directions

Preheat oven to 350 degrees. Grease a 15x10" inch sheet pan (I use a 9x13" pan). In a mixing bowl, cream butter and sugar then add eggs, sour cream and vanilla extract. In a separate bowl, combine flour, baking soda and salt. Gradually add to creamed mixture. Stir in bananas. Spread into prepared pan. Bake in preheated oven for 25-30 minutes or until a toothpick inserted near center comes out clean. Let cool on a wire rack.

Prepare frosting. Spread on bars and store in refrigerator. Bars can be frozen.

### Frosting

1 package (8 ounces) cream cheese, room temperature  
½ cup (1 stick) butter, room temperature  
2 tsp. vanilla extract  
3¼ cups powdered sugar  
In a mixing bowl, beat cream cheese, butter and vanilla. Gradually beat in enough powdered sugar to achieve desired consistency.