

Sour Cream Banana Bread

Ingredients

For the bread

- 6 T unsalted butter, softened
- 1½ cups granulated sugar
- 2 medium eggs
- 3 whole peeled ripe bananas
- 8 ounces sour cream
- 1 t vanilla extract
- 1 t ground cinnamon
- 1½ t baking soda
- ¼ t salt
- 4-½ cups All-purpose Flour

For the crumb topping

- 2 T melted unsalted butter
- ¾ t cinnamon
- ¼ c of flour
- ¼ c brown sugar
- dash of salt

Instructions

1. Preheat oven to 350°F
2. Grease the 5 mini pans or 2 regular sized loaf pans
3. Make the crumb topping by stirring together the melted butter and cinnamon, then stir in the flour, brown sugar, and salt; until clumps form
4. Cream the butter and sugar; add eggs, bananas, sour cream, vanilla, and cinnamon
5. Whisk together the flour, baking soda, and salt in a separate bowl
6. Add the flour mixture to the banana mixture a little at a time until combined
7. The mini loaf pans take about 1 cup of the batter and the larger loaf pan takes about 2 cups or so Evenly distribute the crumb topping over all the loaves
8. Bake the mini loaves for 15-20 minutes and the normal sized loaves for 30-40 minutes until a toothpick inserted comes out clean
9. Loaves can be removed from the pans after about 15 minutes, cool at least 30 minutes on a wire rack total before slicing