

## Cathy39s Banana Bread

Jacob · 28/09/2024



### Prep Time

1 hr

### Dificult

Medium

### Servings

16

### Description

Moist and delicious Once you make it you will always be asked for more banana bread Just try it

### Ingredients

— - 1 cup mashed bananas - 1 cup sour cream -  $\frac{1}{4}$  cup margarine - 1 ? cups white sugar - 2 eggs - 1 teaspoon vanilla extract - 2 cups all-purpose flour - 1 teaspoon baking soda - 1 teaspoon baking powder -  $\frac{1}{4}$  teaspoon salt

### Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9x13 inch pan
2. or two 7x3 inch loaf pans. Combine banana and sour cream. Set aside. In a large bowl
3. cream together the margarine and sugar until smooth. Beat in the eggs one at a time
4. then stir in the vanilla and banana mixture. Combine the flour
5. baking soda
6. baking powder and salt; stir into the banana mixture. Spread the batter evenly into the prepared pan or pans. Bake for 50 minutes in the preheated oven
7. or until a toothpick inserted into the center of the bread comes out clean.