

In the Kitchen - The Best Banana Bread

Ingredients

- 8 tbsps (1 stick) unsalted butter, softened, plus more for pan
- 1 cup sugar
- 2 large eggs
- 1 ½ cups unbleached all-purpose flour
- 1 tsp baking soda
- 1 tsp salt
- 1 cup mashed very ripe bananas
- ½ cup sour cream
- 1 tsp pure vanilla extract
- ½ cup chopped walnuts or pecans (optional)



Directions

1. Preheat oven to 350 degrees. Butter a 9-by-5-by-3-inch loaf pan. Cream butter and sugar in a bowl and mix with an electric mixer until pale and fluffy. Mix in eggs.
2. Whisk together flour, baking soda and salt in a medium bowl. Add to butter mixture; mix until just combined. Add bananas, sour cream, and vanilla; mix until combined. Stir in nuts, if desired. Pour batter into pan.
3. Bake until a cake tester inserted into the center comes out clean, about 1 hour and 10 minutes. Let cool 10 minutes in the pan on a wire rack. Then, invert and remove from pan. Let cool completely.



Recipe adapted from
"Entertaining: Martha Stewart"