

North Lodge on Oakland Recipe

Banana Nut Bread

Ingredients

1/4 cup white sugar

1 teaspoon ground cinnamon

3/4 cup butter

3 cups white sugar

3 eggs

6 very ripe bananas, mashed

1 (16 ounce) container sour cream

2 teaspoons vanilla extract

2 teaspoons ground cinnamon

1/2 teaspoon salt

3 teaspoons baking soda

4 1/2 cups all-purpose flour

1 cup chopped walnuts

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease four 7×3 inch loaf pans. In a small bowl, stir together 1/4 cup white sugar and 1 teaspoon cinnamon. Dust pans lightly with cinnamon and sugar mixture.

In a large bowl, cream butter and 3 cups sugar. Mix in eggs, mashed bananas, sour cream, vanilla and cinnamon. Mix in salt, baking soda and flour. Stir in nuts. Divide into prepared pans.

Bake for 1 hour, until a toothpick inserted in center comes out clean.