

## **BANANA BREAD BROWNIES**

1 1/2 C SUGAR  
1 C SOUR CREAM  
1/2 C (1 STICK) BUTTER, SOFTENED  
2 EGGS  
3 OR 4 RIPE BANANAS, MASHED  
2 teasp VANILLA  
2 C ALL PURPOSE FLOUR (I USED 1/2 WHOLE WHEAT)  
1 tsp BAKING SODA  
3/4 tsp. SALT  
1/2 CUP CHOPPED WALNUTS (OPTIONAL)

### **BURNT BUTTER FROSTING:**

1/2 C BUTTER (1 STICK)  
3 1/2 C POWDERED SUGAR  
1 1/2 tsp VANILLA EXTRACT  
1/4 C MILK

HEAT OVEN TO 375 DEGREES. GREASE AND FLOUR A 15 X 10 JELLY ROLL PAN.

FOR THE BARS - IN A LARGE BOWL, BEAT TOGETHER SUGAR, SOUR CREAM, BUTTER AND EGGS UNTIL CREAMY.

BLEND IN BANANAS AND VANILLA. ADD FLOUR, SODA, SALT AND BLEND FOR 1 MINUTE.

STIR IN NUTS. SPREAD BATTER EVENLY INTO PAN.

BAKE 20 TO 25 MINUTES OR UNTIL GOLDEN BROWN.

MEANWHILE FOR FROSTING, HEAT BUTTER IN A SAUCEPAN OVER MEDIUM HEAT UNTIL BOILING. LET THE BUTTER TURN A DELICATE BROWN COLOR, THEN REMOVE FROM HEAT IMMEDIATELY. ADD POWDERED SUGAR A CUP AT A TIME, WITH VANILLA AND MILK. WHISK UNTIL SMOOTH (IT SHOULD BE THICKER THAN A GLAZE BUT THINNER THAN FROSTING). USE A SPATULA TO SPREAD THE FROSTING OVER THE WARM BARS. THE FROSTING IS EASIER TO SPREAD WHILE THE BARS ARE STILL WARM. ENJOY!!