

Banana Sour Cream Bread

3/4 cup butter (soft)	1 (16 ounce) container sour cream
2 cups Funny Farm Apiary Honey	2 teaspoons vanilla extract
3 eggs	2 teaspoons ground cinnamon
6 very ripe bananas, mashed	1/2 teaspoon salt
Dash of nutmeg	3 teaspoons baking soda
2 Cups Whole Wheat	2 1/2 cups all-purpose flour

Preheat oven to 325 degrees F (150 degrees C). Grease four 7x3 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.

Mix topping together until crumbly. Spoon over loaves before baking.

Bake for 1 hour & 10 min, until a toothpick inserted in center comes out clean