

Egg-less Banana Bread
Makes 2 loaves or a 9" x 13" pan
Preheat oven to 350°

- 1 cup butter
- 1 ½ cup brown sugar
- 1 "egg" ~ whisk together:
 - 2 T. water
 - 1 t. oil
 - 2 t. baking powder
- 1 cup sour cream
- 1 t. vanilla
- 6 bananas, mashed
- 3 1/3 cup flour
- 1 t. baking powder
- 1 t. baking soda
- 1/3 t. salt
- 1 T. cinnamon

Cream butter and sugar. Add egg substitute or egg. Mix well. Add sour cream and vanilla and blend again. Add bananas and mix well.

In a separate container combine dry ingredients. Add a little at a time, mixing after each addition.

Grease a 9" x 13" casserole or two loaf pans.

Pour batter into pan(s). Batter will be quite thick and may require spreading with a spatula.

Bake in 350° oven 45-55 minutes.

Bread is finished when toothpick inserted in center comes out clean.