

Sour Cream Banana Bread .

(from Ruth J)

1 $\frac{3}{4}$ c all-purpose flour
1 t baking soda
 $\frac{1}{2}$ t salt
1 c sugar
 $\frac{1}{2}$ c butter, softened
2 lg eggs
3 lg ripe bananas, mashed well (about 1 $\frac{1}{2}$ C)
 $\frac{1}{4}$ c sour cream
1 t vanilla
 $\frac{1}{2}$ c chocolate chips

Preheat oven to 360 and place oven rack in middle position. Grease 9x5x3 loaf pan then line with parchment paper.

Combine the flour, baking soda, and salt. Set aside.

Cream the sugar with the butter & eggs until light and fluffy. Add the flour mixture, mixing until just blended. Add the bananas, sour cream, and vanilla.

With a rubber spatula, stir in the chocolate chips. Scrape batter into prepared pan.

Bake until bread is golden brown and a toothpick inserted in the center comes out clean, about 55 to 60 minutes. Place on a wire rack to cool for 10 minutes and then remove the bread from the pan. Serve warm or a room temperature.

Makes 1 loaf.

[Double recipe just fits in Kitchen Aid mixer. Bake in 3 pans.]