**Grandma’s Banana Bread**

2/3 cup butter

1 cup sugar

2 eggs

2 ripe bananas, mashed

1 tsp. vanilla

2 ¾ cup flour

1 ½ tsp. baking powder

½ tsp. baking soda

½ tsp. salt

½ cup sour cream

1 cup chopped nuts (optional)

1. Mix flour, baking powder, baking soda, and salt in a bowl and set aside.

2. Cream butter and sugar until light and fluffy, about 5 minutes.

3. Add eggs, banana, and vanilla extract and beat.

4. Add sour cream, flour mixture, and nuts (if using). Beat just long enough to mix the ingredients.

5. Pour into a greased and floured 11”x4 ½” loaf pan or 2 smaller pans.

6. Bake in a preheated 350\* oven for about 1 hour or until a toothpick comes out clean.

7. Let sit for 20 minutes, then remove from pan. When cool, wrap in foil and store overnight for best flavor.