



# Banana Brownie Bars with Brown Butter Frosting

## Banana Brownie Bars:

- 1-1/2 c. sugar
- 1 c. sour cream
- 1/2 c. butter, softened
- 2 eggs
- 1-3/4 (3 or 4) ripe bananas, mashed
- 2 tsp. vanilla extract
- 2 c. all purpose flour
- 1 tsp. baking soda
- 3/4 tsp. salt
- 1/2 c. chopped walnuts (optional) (or pecans)

## Brown Butter Frosting:

- 1/2 c. butter
- 4 c. powdered sugar
- 1-1/2 tsp. vanilla extract
- 3 tbsp. milk

My directions: made a half recipe of this, used 3 bananas, halved everything else, except nuts...used 1/2 to 3/4 cup pecans. Baked it in a half sheet pan, this turned out perfect, a cross between a cake and banana brownie, very moist, tender and not too sweet. For half recipe use:

- 3/4 c sugar
- 1/2 c sour cream
- 1/4 c butter
- 1 egg
- 3 bananas
- 1 tsp vanilla
- 1 c AP flour
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1/2 c chopped nuts

Halve frosting ingredients as well if you are making a half recipe.

Directions:

1. Heat oven to 375F. Grease and flour 15×10-inch jelly roll pan. For the brownies, in a large bowl, beat together sugar, sour cream, butter, and eggs until creamy. Blend in bananas and vanilla extract. Add flour, baking soda, salt, and blend for 1 minute. Stir in walnuts.
2. Spread batter evenly into pan. Bake 20 to 25 minutes or until golden brown.
3. For frosting, heat butter in a large saucepan over medium heat until boiling. Let the butter turn a delicate brown and remove from heat immediately.
4. Add powdered sugar, vanilla extract and milk. Whisk together until smooth (it should be thicker than a glaze but thinner than frosting). Using a spatula, spread the brown butter frosting over the warm bars (the frosting will be easier to spread while the brownies are still warm).