

From Real Estate to Recipes!

MAY FEATURE RECIPE

Frosted Banana Bars

Courtesy of Jill Lukic. Jill & husband Bronco have just listed their home in Eagle on May Forest Road. This is their 3rd transaction with Tina!

Ingredients:

1/2 cup softened butter
1 1/2 cups sugar
2 eggs
1 cup sour cream
1 tsp vanilla extract
2 cups flour
1 tsp baking soda
1/4 tsp salt
2 medium rip bananas mashed

Frosting:

1 pkg (8oz) cream cheese softened
1/2 cup softened butter
2 tsp vanilla extract
3 3/4 - 4 cups powdered sugar



Directions:

Cream butter & sugar. Add eggs, sour cream, & vanilla. In separate bowl, combine; flour, baking soda & salt. Gradually add to creamed mixture. Stir in bananas. Spread into a greased 15x10x1 pan. Bake @ 350° for 20-25 minutes or until done. Cool.

For Frosting: Beat cream cheese, butter & vanilla. Gradually beat in powdered sugar until desired consistency. Frost bars and store in refrigerator. May also sprinkle top with toasted chopped walnuts.

Enjoy!

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