

These gourmet banana bars are a really good. This is a great bar to bring with on a picnic or just to have as a snack.

Gourmet Frosted Banana Bars

- 1 1/2 cups sugar
- 1/2 cup margarine
- 2 eggs
- 1 cup sour cream
- 3 large bananas, mashed
- 2 tsp. vanilla
- 1 tsp. salt
- 1 tsp. soda
- 2 cups flour

Cream together the sugar and margarine in a large mixing bowl. Add the eggs and sour cream mixing well. Then add the bananas and vanilla mixing well. Sift together the flour, soda and salt. Then mix them in with the wet ingredients. Pour the gourmet banana bar mixture into a greased and floured 15"x10"x1" pan. Bake at 375° for 20

to 25 minutes. Use a toothpick to test bar doneness. Cool completely prior to frosting.

Brown Butter Frosting

- 1/4 cup butter
- 3 Tbsp. sour cream
- 2 cups powdered sugar

Melt the butter in a saucepan over low heat stirring constantly until light browned and bubbly. After removing from the heat stir in the sour cream until mixed well. Add 1/2 cup of powdered sugar at a time beating with an electric mixer between each addition until you

achieve a fluffy, creamy frosting consistency. Frost and cut bars into squares. Store gourmet bars in the refrigerator.

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When making bar cookies, pay close attention to the size of the pan called for in each recipe. Variations can throw off baking times and could affect the texture too. For instance, if the pan is too large the dough may dry out and the bars will be too thin. While if the pan is too small the bars may become gummy in the center or more cakey than they should be.

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