

BANANA BLONDIES

1 ½ CUPS SUGAR
1 CUP SOUR CREAM
1 STICK BUTTER
2 EGGS
1 ¾ CUPS RIPE MASHED BANANA 5 OR 6 SM/MED BANANAS
2 TSP VANILLA
2 CUPS FLOUR
1 TSP SODA
¾ TSP SALT
½ CUP CHOPPED NUTS, IF DESIRED.

BROWN BUTTER ICING

1 STICK BUTTER
4 CUPS POWDERED SUGAR
1 ½ TSP VANILLA
3 TBSP MILK

HEAT OVEN TO 375 DEGREES. GREASE AND FLOUR 10 X15 JELLY ROLL PAN.

MIX TOGETHER SUGAR, BUTTER, SOUR CREAM AND EGGS UNTIL CREAMY. BLEND IN BANANA AND VANILLA. ADD FLOUR, SODA AND SALT. MIX FOR ONE MINUTE. STIR IN NUTS. SPREAD EVENLY IN JELLY ROLL PAN. BAKE 20 TO 25 MINUTES UNTIL GOLDEN BROWN.

MEANWHILE, HEAT BUTTER IN A LARGE SAUCEPAN UNTIL BOILING. LET THE BUTTER TURN A DELICIOUS BROWN AND REMOVE FROM HEAT IMMEDIATELY. ADD POWDERED SUGAR, VANILLA AND MILK. WHISK TOGETHER UNTIL SMOOTH (IT SHOULD BE THICKER THAN A GLAZE AND THINNER THAN FROSTING). USING A SPATULA, SPREAD THE BROWN BUTTER FROSTING OVER THE WARM BARS.

THESE RECIPES PREPARED ESPECIALLY FOR FUN & GAMES DUPLICATE BRIDGE CLUB.
DUANE WOOD