

BANANA BREAD BARS WITH BROWN BUTTER FROSTING

Foodie (From aforkstale.com): This Banana Bread Bars with Brown Butter Frosting Recipe is so incredible you will want to eat the whole pan. The banana bread bars are moist and full of flavor and the brown butter frosting is absolutely delicious. Your family and friends will love you for baking this tasty dessert!

The banana bread bars are moist, dense, and full of delicious banana flavor. **That frosting though.... The frosting is what seals the deal.** The brown butter frosting is rich, buttery, sweet, and creamy. I could eat it for days if my waistline would let me. It is freakin' AWESOME!!! (Like lick the bowl good.)

I really can't help myself from eating bar after bar when I make a batch. I purposely make these when I am bringing a dessert for a big group. That way I can only steal one or two. My friends are always asking for the recipe so I thought I better get this recipe up to share. Maybe one of them will make a batch for me? Yes?

To Make this Recipe You'll Need the following ingredients:

PLEASE, USE THE NEXT PAGE BUTTON BELOW FOR THE RECIPE AND INGREDIENTS.

Ingredients:

Banana Bread 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)

Brown Butter Frosting:

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

Directions

1. Heat oven to 375F. Grease and flour 15×10-inch jelly roll pan. For the bars, 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. Meanwhile, for frosting, heat butter in a large saucepan over medium heat until boiling. Let the butter turn a delicate brown and remove from heat
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 bars are still warm)

Source : lifessimplemeasures.blogspot.com

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