[](http://lwlink3.linkwithin.com/api/click?format=go&jsonp=vglnk_145021618164811&key=503c38809682907e0e07931326b1c03d&libId=ii7wy2te01012xfu000DAclcn1j01she5&loc=http://lifessimplemeasures.blogspot.ca/2012/01/banana-bread-bars-with-brown-butter.html&v=1&out=http://1.bp.blogspot.com/-8Zc2z0DSCrI/TyboP8Ppo6I/AAAAAAAABy8/S_QsqgD3qlg/s1600/BB%2BBars%2B6.JPG&title=Life's%20Simple%20Measures:%20Banana%20Bread%20Bars%20with%20Brown%20Butter%20Frosting&txt=)**Banana Bread Bars**

Ingredients:

*Banana Bread Bars*

190 ml sugar

125 ml sour cream

60 ml butter, softened

1 egg

1-2 ripe bananas, mashed

5 ml vanilla extract

250 ml flour

2.5 ml baking soda

1 ml salt

*Brown Butter Frosting:*

25 ml butter

175 ml icing sugar

2 ml vanilla extract

20 ml milk/cream

﻿Directions:

1. Heat oven to 375F.  Grease and flour 9 X 9 square pan.
2. For the bars: in a large bowl, beat together **sugar**, **sour** **cream**, **butter**, and **egg** with a wooden spoon until creamy.  Blend in **bananas** and **vanilla** **extract**.  Add **flour**, **baking** **soda**, **salt**, and blend until just mixed. DON'T OVERMIX!
3. Spread batter evenly into pan.  Bake 20 to 25 minutes or until golden brown.
4. Meanwhile, for frosting, heat **butter** with a wooden spoon in a large saucepan over medium heat until boiling.  Let the butter turn a delicate brown and remove from heat immediately.
5. Add **powdered** **sugar**, **vanilla** **extract** and **milk/cream**.  Mix together with wooden spoon 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).