

Banana Bars w/Browned Butter Frosting

BANANA BARS:

4 tablespoons butter, softened
¼ cup lightly packed brown sugar
½ cup sugar
½ cup sour cream
1 egg
1 teaspoon vanilla
2/3-1 cup mashed, ripe bananas (2 large bananas)
1 cup flour
½ teaspoon baking soda
¼ teaspoon salt

BROWNED BUTTER FROSTING:

4 tablespoons butter
2 cups powdered sugar
½ teaspoon vanilla
1-2 tablespoons milk or cream

INSTRUCTIONS

1. Preheat oven to 350. Lightly grease 9x13 pans.
2. In a large bowl cream together butter, brown sugar, sour cream, egg, and vanilla until mixed well.
3. Blend in bananas and mix. Stir in flour, baking soda, and salt. Mixed until well combined.
4. Pour batter evenly into prepared pan and bake 15-20 minutes until a toothpick inserted in center comes out clean.
5. While the bars are baking, make the frosting by melting the butter in a saucepan over medium heat. Bring the butter to a gentle simmer, turning the heat down if needed, until the solids lightly brown and the butter smells caramelly and fragrant. Immediately remove from the heat and add the powdered sugar, vanilla and milk, whisking until smooth and creamy. Add more milk if needed to achieve a thick but spreadable consistency.
6. Let the bars cool for 5-10 minutes and then dollop the frosting over the warm bars and spread in an even layer.