

# Banana Bars

*Mrs Harry Moore*

*St Timothy's - Hale Schools - Raleigh, NC - 1976*

*1/2 cup butter or margarine*  
*1 1/2 cups sugar*  
*2 eggs*  
*1 cup sour cream*  
*2 ripe bananas, mashed*  
*1 teaspoon vanilla*  
*2 cups flour*  
*1 teaspoon salt*  
*1 teaspoon baking soda*  
*Powdered sugar (for*  
*dusting)*

Preheat the oven to 350 degrees.

In a bowl, cream the butter and sugar. Add the eggs and mix. Add the sour cream, vanilla and bananas.

In a bowl, sift the flour, salt and baking soda. Add the mixture to the butter mixture.

Spread the batter in a greased jelly roll pan.

Bake for about 20 minutes.

Frost with confectioner's sugar.

Cut into bars.

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Per Serving (excluding unknown items): 3537 Calories; 153g Fat (38.5% calories from fat); 47g Protein; 502g Carbohydrate; 7g Dietary Fiber; 774mg Cholesterol; 4598mg Sodium. Exchanges: 12 1/2 Grain(Starch); 1 1/2 Lean Meat; 1/2 Non-Fat Milk; 29 Fat; 20 Other Carbohydrates.