



Banana Bread:

- ½ cup butter
- 1 cup sugar
- 2 eggs
- 3 ripe bananas
- ½ cup crème fraîche
- 1 teaspoon baking soda
- 2 cups flour
- 1 teaspoon vanilla extract



Mix the butter and sugar together until smooth.

Add eggs and stir. In a separate bowl, mash the bananas and crème fraîche together, and add to the butter mixture. Add the rest of the ingredients and stir until smooth. Pour into a loaf pan and bake at 350°F (175°C) for approximately one hour.

And that's it! Easy peasy and oh-so tasty!

-Courtney