



Banana Bread Brownies with Brown Butter Icing

Prepared by Stacey Borgmann in our kitchen at Carpenter Hill 55' model home.

Warm, satisfying, and rich. This dessert with its brown butter icing will be a family favorite and gone before you know it.

Serves

24

Prep Time

10 m

Cook Time

30 m

Difficulty

Medium

Ingredients:

Banana Bread Brownie

1 ½ C granulated sugar
2 eggs
1 C sour cream
½ C butter, softened
4 old, mashed bananas
2 tsp vanilla paste
2 C all-purpose flour
1 tsp baking soda
1 tsp salt
½ C chopped pecans (optional)
1 C chocolate chips (optional)

Brown Butter Icing

½ C butter
4 C powder sugar
2 tsp vanilla paste
¼ to ½ C milk

Directions:

Preheat your oven to 375°. Grease and flour a sheet pan and set aside.

For the brownies, combine sugar and eggs in a large bowl, then add sour cream and butter and mix until smooth. Add the bananas and vanilla, mixing well. In a separate bowl, sift together flour, baking soda and salt. Add to banana mixture and blend well. Stir in pecans and chocolate chips.

Transfer mixture to sheet pan, spreading evenly to the sides. Bake for 20-25 minutes until sides pull away from the edge of the pan and the center isn't soupy. Let cool.

For the icing, heat the butter in a small sauce pan over medium heat, watching closely until it begins to brown. Remove from heat and set aside.

In a bowl, mix powder sugar, vanilla and some ¼ C milk and stir. Add the browned butter and continue to stir. If it's too thick, add additional milk until it has a glaze like consistency.

Spoon icing over the banana bread brownies and cool. Cut into squares and serve!