

# Monkey Bars

A delicious banana nut cake-like bar covered in a rich browned butter frosting.  
Submitted by Lori Goldmann



1 ½ cups sugar  
1 cup sour cream  
½ cup butter; soft  
2 eggs  
3-4 ripe bananas, mashed  
2 tsp vanilla  
2 cups flour  
1 tsp baking soda  
¾ tsp salt  
½ cup chopped nuts

Browned Butter Frosting:  
½ cup butter  
3 Tbsp milk  
1 ½ tsp vanilla  
3 cups powdered sugar

Preheat oven to 375°. Spray a 15x10 pan with cooking spray.

In large bowl beat together sugar, sour cream, butter and eggs until creamy. Blend in bananas and vanilla, mixing for 1 minute. Add dry ingredients and mix 1 minute. Stir in nuts and spread batter in pan. Bake 25 minutes or until golden brown. Cool slightly until warm but not hot and frost with Browned Butter Frosting.

For Frosting: heat butter in saucepan over medium heat without stirring until boiling and turning a delicate brown, swirling pan occasionally. Remove from heat and immediately add remaining ingredients. Frosting should be thicker than a glaze but thinner than a frosting. Spread over banana bars and sprinkle top with extra chopped nuts.