Banana Nut Bread

Ingredients:

½ cup Butter (melted)
1 cup white Sugar
2 Eggs
1 tsp Vanilla extract
1 tsp Lemon juice
1¾ cups all-purpose Flour
1 tsp Baking Soda
1 tsp Baking Powder
½ tsp Salt
½ cup Sour Cream
½ cup chopped Walnuts
2 med Bananas (mashed)

Directions:

Preheat oven to 350º.
Grease a 9"×5" loaf pan.
In a large bowl, mix together the butter and sugar.
Add the eggs, vanilla and lemon juice. Mix well.
In a separate bowl, combine the flour, baking soda, baking powder and salt.
Once fully combined, pour into the butter mixture & mix until smooth.
Mash the bananas with a fork or a potato masher.
Fold in the sour cream, walnuts and mashed bananas.
Spread the mixture evenly into the greased loaf pan.
Bake for 60 minutes (or until a toothpick comes out clean from the center of the loaf).
Remove from oven and allow the bread to cool in the pan for 10 minutes.
Then remove and place on a wire rack to cool completely.