

## Banana Bread

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Rich and delicious! If you want to increase protein use plain Greek Yogurt instead of Sour Cream



1 cup	Sugar
1/2 cup	Oil
2	Eggs
1 cup	Ripe Bananas; mashed (approx. 3)
1/2 cup	Sour Cream
1 tsp	Vanilla
1 1/2 cup	Flour
1 tsp	Baking Soda
1/2 tsp	Salt

Preheat oven to 350. Grease and line bottom of pan with parchment paper.

Mix together sugar and oil. Add eggs, bananas, sour cream and vanilla; mix well. Add dry ingredients to wet ingredients. Stir until just combined. Pour evenly into prepared loaf pan. Bake for 50-65 minutes or until toothpick inserted in center comes out clean. Cool in loaf pan for 5 minutes and gently turn out onto cooling rack and cool completely.

## Vanilla Scones

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Like Starbucks but better because it's fresh! Makes 8 scones or 16 mini

2 1/2 cup	Flour
1/2 tsp	Salt
1 tbsp	Baking powder
1/3 cup	Sugar
1	Egg
1/2 cup	Milk
1 tbsp	Vanilla
3/4 cup	Butter; cold & cubed
Glaze	
1 1/2 cup	Powdered Sugar
2 tbsp	Water
2 tbsp	Butter; melted
2 tsp	Vanilla

Preheat oven to 425 and line baking sheet with parchment paper.



Whisk together flour, salt, baking soda and sugar together. Cut in butter until coarse crumbs form. Do not over mix.

In a small bowl whisk together egg, milk and vanilla and stir into flour mix with large spoon. It will be crumbly. Lightly flour surface and knead just until dough comes together. Form into a circle that is about 1 inch thick and cut into 8 equal wedges. Transfer to baking sheet and sprinkle with sugar.

Bake for 10-14 minutes until edges are just golden. Let cool

Mix ingredients for glaze together until smooth. And drizzle over cooled scones. Let set.

\*Divide dough into two to make smaller wedges\*

