

These Banana Bread Brownies Are the Best Way to Use Ripe Bananas

Banana Bread Brownies Are the Ultimate Dessert Mashup



OVEN
375°F

TIME
25 min

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INGREDIENTS

For the Brownies:

2 eggs

3 ripe bananas, mashed

1 $\frac{1}{2}$ cups granulated sugar

1 cup sour cream

$\frac{1}{2}$ cup unsalted butter, softened

2 teaspoons vanilla extract

2 cups all-purpose flour

1 teaspoon baking soda

$\frac{3}{4}$ teaspoon salt

$\frac{1}{2}$ cup chopped walnuts (optional)

For the Frosting:

$\frac{1}{2}$ cup unsalted butter

3 cups powdered sugar

1 $\frac{1}{2}$ teaspoons vanilla extract

3 tablespoons milk

DIRECTIONS

1. Step 1: Preheat & Prep: Preheat your oven to 375°F (190°C). Grease a 13x9-inch baking pan.
2. Step 2: Make the Brownie Batter: In a large bowl, beat together sugar, sour cream, butter, and eggs until light and creamy. Stir in the mashed bananas and vanilla extract. Add in the flour, baking soda, and salt, mixing just until combined. Fold in chopped walnuts if using.
3. Step 3: Bake: Spread batter evenly in the prepared pan. Bake for 25 minutes, or until the top is golden brown and a toothpick comes out clean. Let cool slightly while you prepare the frosting.
4. Step 4: Brown the Butter: In a saucepan over medium heat, melt the butter and continue cooking until it turns a golden brown and smells nutty—watch closely so it doesn't burn.
5. Step 5: Make the Frosting: Remove browned butter from heat. Whisk in powdered sugar, vanilla extract, and milk gradually until the frosting is smooth and pourable.
6. Step 6: Frost and Cool: Pour frosting over the warm (not hot!) banana brownies and smooth out with a spatula. Let cool completely, then cut into squares and serve.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/these-banana-bread-brownies-are-the-best-way-to-use-ripe-bananas/>