

Banana Bread Brownies with Brown Butter Frosting

1 1/2 teaspoons vanilla extract



OVEN
375°F

TIME
1 min

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INGREDIENTS

For the brownies:

- 2 eggs
- 3 bananas, mashed
- 1 1/2 cups sugar
- 1 cup sour cream
- 1/2 cup butter, softened
- 2 teaspoons vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 3/4 teaspoon salt
- 1/2 cup walnuts, chopped

For the frosting:

- 1/2 cup butter
- 3 cups powdered sugar
- 1 1/2 teaspoons vanilla extract
- 3 tablespoons milk

DIRECTIONS

1. Preheat the oven. Preheat your oven to 375°F (190°C). Grease a 13 x 9 inch baking pan.
2. Cream the wet ingredients. In a large bowl, beat together the sugar, sour cream, softened butter, and eggs until smooth and creamy.
3. Add the banana and vanilla. Blend in the mashed bananas and vanilla extract until well combined.
4. Mix in the dry ingredients. Add the flour, baking soda, and salt. Blend for about 1 minute, just until the batter is smooth.
5. Fold in the walnuts. Stir in the chopped walnuts.
6. Spread and bake. Spread the batter evenly into the prepared pan. Bake for about 25 minutes, or until the top is golden brown and the center is set.
7. Cool slightly. Let the bars cool until warm, but not hot, before adding the frosting.
8. Make the brown butter frosting. In a large saucepan, heat the butter over medium heat until it turns a medium brown color. Watch closely so it does not burn.
9. Finish the frosting. Remove the browned butter from the heat. Whisk in the powdered sugar, adding the milk gradually until the frosting is smooth and spreadable. Stir in the vanilla extract.
10. Frost the brownies. Pour the frosting over the warm banana bars and smooth it with a spatula.
11. Cool completely and slice. Allow the frosted bars to cool fully before cutting into squares.

SWAPS & NOTES

Bananas with lots of brown spots bring the sweetest flavor and best texture to the batter.

Sour cream: This helps keep the brownies moist and tender.

Plain Greek yogurt can work as a substitute if needed.

Walnuts: These add a nice crunch and nutty flavor, but you can leave them out if you prefer a smoother texture.

TIPS FOR SUCCESS

Use very ripe bananas for the best flavor.

They mash more easily and add more natural sweetness to the bars.

Do not overmix once the flour is added.

Mix just until combined so the brownies stay tender.

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

Original recipe: <https://chefmaniac.com/banana-bread-brownies-with-brown-butter-frosting/>