



## Banana Bars with Caramel Frosting



### Bars:

½ c butter

1 c sugar

½ c brown sugar

2 eggs

1 c mashed bananas (3 bananas)

½ c sour cream

1 t baking soda

2 c flour

½ t salt

### Frosting:

¾ c butter or margarine

1½ c brown sugar, packed

1/3 c + 1 T evaporated milk

3 c powdered sugar

To make the bars, cream butter and sugars. Mix in eggs, beating well. Mix in bananas. Dissolve soda in sour cream. Add sour cream mixture alternately with flour and salt until mixture is blended. Pour batter into greased 12 x 17 pan. Bake at 350°F for 20-23 minutes or until golden. Cool. Meanwhile, make frosting by melting butter over medium heat in saucepan. Stir in brown sugar. Heat to boiling, stirring constantly. Stir in milk. Heat to boiling again, stirring constantly; remove from heat. Cool to lukewarm, about 30 minutes. Gradually beat in powdered sugar. Immediately spread on cooled bars.