Pistachio Banana Bread

Ingredients

- 1/2 cup butter, softened
- 3/4 cup white sugar
- 2 eggs
- 4 Tbsp sour cream
- 2 large or 3 medium bananas, mashed well (approx. 1 cup mashed)
- 1 3/4 cups all purpose flour
- 3.4 oz box pistachio pudding mix
- 1 tsp baking powder
- 1/4 tsp salt
- 1/8 tsp baking soda

Instructions

- Preheat oven to 350F and grease a 9x5 loaf pan
- In the bowl of a stand mixer, cream butter and sugar together until smooth and fluffy
- Add eggs and sour cream and mix well
- In a separate mixing bowl, whisk together flour, pistachio pudding mix, baking powder, salt, and baking soda
- With the stand mixer on low speed, alternate adding flour mixture and mashed bananas, beginning and ending with the flour mixture, mixing just until combined
- Pour batter into the prepared pan. Bake for 50-60 minutes, until a toothpick inserted in the center comes clean

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