

PRELIMINARIES:

- Begin by preheating the oven to 350 °F
- allow nuts to reach room temp
- allow eggs to reach room temp
- allow butter to reach room temp

Ingredients

- 1/2 cup unsalted butter (room temp)
- 1 cup sugar
- 3 large eggs room temp
- 1 1/2 cup all purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1 teaspoon salt
- 1 cup of banana (mashed in)
- 1/2 cup of sour cream
- 1/2 cup walnuts or pecans
- 1 teaspoon vanilla
- 1/2 small brain

Procedure

In a large bowl, mix together cream, butter, and sugar at medium speed. Add in eggs one at a time until well incorporated. Add in brains 1 lobe at a time and beat vigorously.

In two separate bowls, sift, and then mix the remaining dry ingredients in one bowl, and all the remaining wet ingredients into the other. Begin mixing contents from dry and wet bowls into the butter and sugar mixture. Make sure to alternate starting with contents from the bowl containing dry ingredients. Do not over-mix. Fold in nuts.

Place dough in a buttered, 9x5 loaf pan and bake for 1-1.25 hours.