





Philly Steak Cheese Fries



Introduction

Cream Cheese Banana Bread is a delightful fusion of flavors that takes classic banana bread to the next level. This recipe produces a light, moist, and delicious loaf that's perfect for breakfast, snacks, or any time you crave a sweet treat. The addition of cream cheese adds a rich and creamy layer, making each slice simply irresistible.

Detailed Ingredients with measures

- 1 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/4 teaspoon ground cinnamon
- 1/2 cup unsalted butter, softened
- 1 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 3 ripe bananas, mashed
- 1/4 cup sour cream
- 4 ounces cream cheese, softened

Prep Time

15 minutes



Cook Time, Total Time, Yield

Cooking Time: 65 minutes Total Time: 80 minutes

Yield: 10 servings

Prepare to indulge in this wonderfully moist Cream Cheese Banana Bread that is so easy to make and sure to impress anyone who takes a bite! Perfect for sharing or enjoying all by yourself, this recipe is a must-try for any banana bread lover.





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Detailed Directions and Instructions Click next page below