

Leftover Fruit Bread



Recipe courtesy of Ree Drummond

Show: The Pioneer Woman | Episode: Waste Not, Want Not

Total: 2 hr
(includes cooling time)
Active: 15 min
Yield: 8 servings
Level: Easy

Directions:

- 1** Preheat the oven to 350 degrees F. Spray a 9-by-5-inch loaf pan with cooking spray. Line the pan with overhanging parchment and spray the parchment.
- 2** Mash the banana in a medium bowl with a fork. Add the sugar, butter, yogurt, orange juice, vanilla and egg and whisk.
- 3** Mix together the baking soda, salt and 1 1/2 cups of the flour in a bowl. Fold the dry mixture into the banana mixture with a spatula. Toss the peaches and blueberries with the remaining 2 tablespoons flour and fold into the batter. Pour the batter into the prepared pan.
- 4** Bake until a toothpick inserted in the center comes out clean, about 50 minutes. Let cool in the pan for 10 minutes, then use the overhanging parchment to transfer the loaf to a rack to cool completely.

Ingredients:

- Nonstick cooking spray, for the loaf pan
- 1 overripe banana
- 2/3 cup sugar
- 8 tablespoons (1 stick) butter, melted and cooled
- 1/2 cup plain Greek yogurt
- 1 tablespoon orange juice
- 1 teaspoon vanilla extract
- 1 large egg
- 1 teaspoon baking soda
- 1/2 teaspoon kosher salt
- 1 1/2 cups plus 2 tablespoons all-purpose flour
- 1 cup diced ripe peaches
- 1 cup blueberries