

BREAD

Banana Bread



INGREDIENTS

2 C - all-purpose flour

$\frac{3}{4}$ tsp - baking soda

$\frac{1}{2}$ tsp - salt

1 C - sugar

$\frac{1}{4}$ C - butter, softened

2 large eggs

1 $\frac{1}{2}$ C - bananas, ~4 mashed ripe

$\frac{1}{3}$ C - plain yogurt

1 tsp - vanilla

MAKES

1 loaf, 14 servings

Typically double this recipe

DIRECTIONS

Pre-heat oven to 350°. Combine flour, baking soda, and salt, stirring with a whisk.

Place sugar and butter in large bowl and beat with a mixer until well blended. Add the eggs, one at a time, beating well after each addition. Add banana, yogurt, and vanilla; beat until blended. Add the flour mixture; beat at low speed just until moist.

Spoon batter into an 8 $\frac{1}{2}$ x 4 $\frac{1}{2}$ " loaf pan coated with cooking spray. Bake for one hour or until a wooden pick inserted in center comes out clean. Cool 10 minutes in pan on wire rack; remove from pan. Cool completely.