**Bread**

Banana Bread



**Ingredients**

**2 C – all-purpose flour**

**¾ tsp – baking soda**

**½ tsp – salt**

**1 C – sugar**

**¼ C – butter, softened**

**2 large eggs**

**1 ½ C – bananas, ~4 mashed ripe**

**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 ½ x 4 ½” 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.