

CARDAMOM CRANBERRY BANANA BREAD

I n g r e d i e n t s

- * 1 cup whole wheat flour
- * 1 cup plain flour
- * 1 teaspoon baking soda
- * 1 teaspoon baking powder
- * 2 teaspoons ground cardamom
- * 1/2 cup soft butter or margarine
- * 1 cup brown sugar
- * 3 ripe mashed bananas
- * 2 eggs
- * 1/2 cup vanilla yoghurt
- * 1/2 cup coarsely chopped walnuts
- * 1/2 cup fresh or frozen cranberries



D i r e c t i o n s

1. Preheat oven to 350F. Spray a 9×5" loaf pan with cooking spray or lightly grease with butter or margarine.
2. In a mixing bowl, mix the wheat flour, plain flour, baking soda, baking powder, and cardamom.
3. In another bowl, cream the sugar into the butter or margarine. Then add in the eggs and mashed banana. Mix everything really well and add in the yoghurt and mix well again.
4. Slowly add the dry ingredients into the wet ingredients, stirring thoroughly. If your mixture seems too dry add a little more yoghurt.
5. Stir in the chopped walnuts and cranberries.
6. Pour the mixture into your prepared loaf pan. Bake on 350F for 60 minutes or until a toothpick inserted into the middle comes out clean.
7. Allow to cool in the loaf pan for 10 minutes before taking the loaf out of the loaf pan to cool full on a wire rack.

For More Recipes Visit: Banana-Bread.biz